

Wewoka Cook Book

Compiled by

City Federation Of Women's Clubs

Wewoka, Okla.

1930

MRS. RICHARD ELAM

Custodian of Books

Wewoka, Okla.

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Standard Table of Abbreviations

Quart	-----	Qt.
Pint	-----	Pt.
Tablespoon	-----	Tbsp.
Teaspoon	-----	Tsp.
Cup	-----	c
Pound	-----	Lb.
Ounce	-----	Oz.
Package	-----	Pkg.

Standard Table of Measurements

3 teaspoons equal 1 tbsp.
16 tablespoons equal 1 cup
16 ounces equal 1 lb.
2 tbsps. butter equal 1 oz.
2 cups butter equal 1 lb.
2 tbsps. sugar equal 1 oz.
2 cups sugar equal 1 lb.
2 2-3 cups powdered sugar equal 1 lb.
2 2-3 cups brown sugar equal 1 lb.
4 tbsps. flour equal 1 oz.
4 cups flour equal 1 lb.
5 1-4 cups coffee equal 1 lb.
2 cups chopped meat equal 1 lb.

2 lbs cocoa equal
1 square of
chocolate

APPETIZERS AND SOUPS

"good digestion waits on appetite and health on both."

Oyster Cocktail

2 tps. horseradish, 7 tps. catsup, 10 tps. lemon juice, drops tobasco sauce, salt to taste. Stir together, chill, and pour over small oysters which have been placed in cocktail glasses.

Shrimp Cocktail

To one cup of tomato catsup, add 2 tps Worcestershire sauce and juice of 1 lemon, salt to taste. Chill and pour over shrimp which have been arranged in cocktail glasses.

Grapefruit Cocktail

Cut off top of grapefruit and scoope out inside. Fill with punch. Place top back on with a hole punched in it large enough to admit a straw. Tie blue tulle around fruit to cover cut part.

MRS. H. H. GRINER.

Emerlet Cocktail

3 grape fruit, 3 oranges, 1 can white cherries pitted, 1 glass emerlets. Take juice from grape fruit and bring to boil with 1 cup sugar. When cool add fruits cut in small sections. Very delicious if frozen till mushy. Serves 12.

MRS. ALBERT W. SHAW

Fruit Cocktail

2 oranges, 1 grapefruit (or 1 can), 4 slices of canned pineapple, 1-2 pound Tokay grapes 1-2 cup sugar, 12 after dinner mints or garnish with fresh mint leaves, 1 tbs lemon juice. Cut fruit into cubes, cut grapes in halves. move seeds, mix all ingredients thoroughly and let stand a few hours in ice box. Serve cold.

MRS. W. W. McDONOUGH

Tomato Cocktail

Use canned or fresh tomatoes minced with salt, lemon, horseradish and catsup. Serve very cold in glasses.

Fruit Salad Cocktail

1 large can of Brandy Fruit Salad. 1 bottle of grapefruit or orange juice. Mix together in refrigerator chilling unit until consistency of sherbet in Cocktail glasses.

MRS. JOSEPH C. LOONEY

Fruit Cocktail

Alternate quarters of orange and grape fruit on top of a pickled apricot (or peach). Place in cocktail glasses and cover with juice of the mixed fruit (or a French dressing).

MRS. VERNON KIKER

Orange-Cantaloupe Cup

(6 to 8 servings)

2 small cantaloupes, diced orange pulp, 1 teaspoon lemon juice. Scoop out pulp from cantaloupes and cut in small cubes. Add diced orange pulp to equal half the amount of the cantaloupe. Add lemon juice. Chill thoroughly and serve in cocktail glasses.

MRS. RICHARD ELAM

Canapes

These are small portions of bread covered with simple mixtures of fish, meat, eggs, or cheese, seasoned highly and used as a first course.

Cut the bread in any desired shape, butter and brown in the oven. The following are some combinations for the top:

1. Equal portions of sardines and hard egg yolks seasoned with lemon juice and piled in the center of the toasted bread with finely minced whites placed around it. Lay fine slices of pickle across it diagonally.
2. Caviar, fish or any cold meat may be used. Lemon juice only to be used with fish.
3. Spread with French mustard and grated cheese with a thin slice of pimentos or green pepper as a border.

MRS. RICHARD ELAM

Celery Soup

2 stalks celery, 1 pint boiling water, 1 quart milk, 3 tbsps onion, 2 tbsps flour, 2 tbsps oatmeal, 3-4 tsp. pepper. Boil celery and onion until tender, remove pulp, water, salt and pepper to the soup. Soup has been thickened with flour and oatmeal. Serve hot.

MRS. W. W. McDONOUGH

Chilli Sauce

12 medium ripe tomatoes, 1 pepper chopped fine, 2 onions chopped fine, 2 cups vinegar (less may be used), 3 tbsp. sugar, 1 tbsp. salt, 2 tps. each ground cloves, cinnamon allspice and nutmeg. Peel tomatoes and slice. Put in preserving kettle with all ingredients and bring gradually to boiling point. Cook slowly 2 1-2 hours. Stir frequently.

MRS. A. A. WALKER.

Dill Pickles

1 gallon water, 1 cup salt, 2 cups vinegar (Boil 20 minutes). Pack jars with pickles covering with grape leaves and dill, garlic and cherry leaves may be added. Pour hot vinegar over and seal.

MRS. CHAS. H. DYMOND

Luncheon Pickles

Slice 12 large sour pickles crosswise, place layer pickles then layer sugar in large mixing bowl, continue with pickles and sugar till all pickles are used. Add one clove garlic sliced, let stand till thick syrup raises, remove garlic and seal in fruit jars. These pickles keep as long as desired, are lovely to serve on luncheon or refreshment plates.

MRS. ALBERT W. SHAW.

Bread And Butter Pickles

3 quarts small cucumbers (or larger ones sliced), 1 qt. vinegar, 1 tbsp. mustard seed, 1 tbsp. celery seed, 1-4 tsp. powdered alum, 1-4 tsp. tumeric, 1-2 tsp. pepper, 1 cup sugar. Wash and slice cucumbers, soak over night in brine made by adding 1 tbsp. salt to each quart of water. In the morning drain the cucumbers and place in jars. Pour over the vinegar, alum and seasonings which have been boiled to the boiling point. Seal at once.

MRS. RICHARD ELAM.

Relish

1 pt. each of chopped cucumbers, onions, cabbage, brown sugar, 1 1-2 c. vinegar, 2 tbsp. each mustard and celery seed, 1 tbsp. mixed pickling spices. Grind, cover with cold water. Add small cup salt pour over vegetables and let stand over night. Drain. Plunge into boiling water for 2 minutes then into cold water 2 minutes. Drain thoroughly meanwhile heat vinegar and spices. When all is hot it is ready to seal.

MRS. CHAS H. DYMOND.

Chilli Sauce

12 large ripe tomatoes, 2 onions, 3 green peppers, 2 tbsps. sugar, 2 tbsps. salt, 2 cups vinegar. Peel tomatoes, and onions and chop separately, very fine. Add peppers chopped and other ingredients and cook one hour and a half. Store in bottles or jars as catsup.

MRS. J. D. KIKER.

Chilli Sauce

1 peck ripe tomatoes, 2 1-2 cups sliced onions, 1 cup of green and red peppers mixed, 1-2 cup salt, 3 cups of sugar, 2 pints of vinegar, 3 tsps. of ground cinnamon, 2 tsps. of mustard mixed in the vinegar, 2 tsps. whole cloves tied in a cloth,

MRS. R. S. THOMPSON.

Chilli Sauce

Peel 2 gallons of ripe tomatoes, and chop up with dozen onions and 1-2 dozen green peppers, without seeds. Add 1 pint of vinegar, and sugar, salt, and spices to taste. Boil down until thick and seal when ready.

MRS. J. A. F.

WORTHW

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Tomato Soup.

One large can of tomatoes, cooked until tender with a large pinch of soda added. Remove from stove and strain. Place back on stove and heat, thicken this juice by adding two tablespoons full of flour and about one half cup of milk, which has been mixed to a smooth paste. After juice begins to thicken add about 1 pint of milk. Salt to taste. When ready to serve add lump of butter and dash of black pepper. Serve with crisp crackers.

MRS. JOSEPH C. LOONEY

Potato Soup

Dice 3 medium sized potatoes, 1 large onion, and four or five stalks of celery. Cook in as little water as necessary. Add 1 cup cream, 2 cups milk and 2 Tablespoons butter. Season with salt, white pepper and paprika. Bring almost to boiling point and serve at once with crisp crackers.

MRS. A. A. WALKER

Cream Tomato Soup

1 can tomatoes, 1 pint water (cold), 2 onions, 1/2 cup butter, 2 tbsp. flour, 1 pint sour cream, 1 tbsp. soda and pepper to taste. Boil tomatoes, water, onion and butter for 1-2 hour, briskly, remove from fire and strain through colander. Add the butter mixed with the cream. When ready to serve, heat and add the cream. The soup has been stirred in.

MRS. J. J. WALKER

Oyster Soup

1 quart sweet milk, 1/2 cup butter, 1/2 cup milk and butter be on fire then add oysters, also salt to remove from stove and serve with crumbs.



Ice Box Rolls

1 cup scalded milk, 1 cup mashed potatoes, 2-3 cup crisco, 1-2 cup sugar, 1 tbsp. salt, 2 eggs, 1 cake Fleischmann's yeast. Dissolve yeast in 1-2 cup of lukewarm water. Mix first five ingredients. Gradually add flour to make stiff dough. Beat eggs in and add dissolved yeast. Let rise until double in bulk. Work back and place in ice box or make into rolls, and let rise again. Generally takes two hours. Bake 20 minutes in moderate oven.

MRS. CARL SWANSON.

Party Rolls

2 cups warm milk, 2 tbsps sugar, 1 tsp. salt, 1 tbsp. shortening, 1 cake Fleischmann's yeast, 4 cups flour. Dissolve sugar and yeast in luke warm milk. When bubbles appear add half the flour and the salt. Beat well and add enough more flour to make a kneading dough. Knead until smooth. Let rise until double in bulk. Pinch off little balls, dip in grease and press flat in pan. Let rise and bake quickly.

MRS. W. A. BILLINGSLEY

Scotch Rolls

2 cups scalded milk, 1 cake Fleischmann's yeast, 3 eggs, 1-2 cup butter or substitute, 1-2 cup sugar, 1 tsp. salt, flour 8 to 10 cups. Scald milk, add shortening, sugar and salt. Cool to room temperature. Add yeast which has been softened in 1-4 cup water. Beat eggs well and add to mixture. Add about half your amount of flour. Let sponge stand in warm place about 2 hours. Add rest of flour, enough to knead. Let rise to double in bulk, then roll and cut to bake. Cut as for Parker House Rolls. Before pressing edges together butter and add cocoanut. When rolls are light brush with liquid made from sugar dissolved in milk. Bake in quick oven for twenty minutes.

MRS. R. V. PETERSON

French Buns

1 c. milk, scalded and cooled, dissolve 1 Fleischmann's yeast cake and 1 tbsp. sugar in the luke warm fluid, flour to make a batter; set aside in warm place to rise until light (about 50 minutes). add 1 well beaten egg, shortening the size of an egg, 1 tsp. salt, 1 1-2 tbsp. sugar, flour to make a stiff dough. Knead well, let rise until light, Knead again and roll and cut out as you would biscuits. Let rise again. When light bake in a moderate oven about 15 minutes.

MRS. W. S. MARTIN.

Ice Box Rolls

8 cups flour, 2 cups sweet milk, 2 tbsp. sugar, 4 tbsp. crisco, 1 tsp. salt, 2 yeast cakes, (Fleischmann). Dissolve the yeast in a little warm water. Scald the milk and when luke warm mix altogether, let stand till twice its size, then make out into rolls. This will keep in the ice box for two days and make nice fresh rolls each day.

MRS. F. C. NOBLE

Rolls

1 1-2 cakes Fleischmann's yeast, 1 c. sweet milk, 1 tbsp butter, 1 tbsp. sugar, 1-2 tsp. salt, 1 beaten egg white, about 4 cups flour. Dissolve yeast in milk which has been scalded and cooled, add sugar, salt and melted butter, then the egg white and last the flour. Put in a warm place and let rise 1 1-2 hours, then make out rolls the size desired, and let rise 1 1-2 hours. Bake in a moderate oven.

MRS. V. V. CRISWELL.

Hot Rolls

2 cups sweet milk, 1-2 cup crisco, 1-2 cup sugar, 1-2 cup mashed potatoes, 1-2 tsp. soda, 1-2 tsp baking powder, 1 yeast cake. Place milk, sugar and crisco in double boiler. Let heat to boiling point. Set off and when lukewarm add mashed potatoes and yeast cake dissolved in 1-4 cup warm water. Sift together four cups flour (measured after sifting) soda and baking powder. Add this to milk and make batter. Put in warm place to raise for 2 hours. Then knead in flour to make stiff dough with two teaspoons salt added. This dough may be placed in ice box and used as needed. Pinch off in rolls and place to rise for 2 hours before baking.

MRS. A. N. DEATON

Hot Cross Buns

Dissolve 1 cake Fleischmann's yeast and 2 tbsp sugar in 1-4 cup luke warm water. Stir this into a cup of milk which has been scalded and cooled. Add 1 1-2 cups flour and set in warm place to rise for an hour or hour and a half. When light add 1 tsp. salt, 1-4 cup shortening, 1-2 cup sugar, mix well, then add 2 eggs, then 3 cups flour. Knead well and set aside to rise until double in bulk. Then shape into buns and place in greased pan or may be put in muffin pans. Let rise and just before baking take scissors and cut cross in top of each bun. When baked place icing in cross. Icing—1 cup powdered sugar, 2 tbsps. milk or water, 1-3 tsp. vanilla (or any other flavoring) or chocolate.

MRS. ALBERT SHAW

Cheese Biscuit

1 cup flour, 2 tps. baking powder, 1-2 tsp. salt, 1 tbsp. crisco, 1-2 cup buttermilk, 1-4 tsp. soda, 1-2 cup grated cheese. Cut in tiny rounds and make three in each muffin ring, like clover leaves.

MRS. C. L. KIRKPATRICK.

Biscuits For Two

1 cup flour, lard size of walnut, 1 tsp. baking powder, 1-4 tsp. soda, added to 1-2 cup sour milk, let foam and mix quickly. Pinch of salt. Bake in hot oven.

MRS. W. W. McDONOUGH

Southern Biscuits

To one pint of sour milk add one level teaspoonful of soda. Pour into mixing bowl containing flour, into which has been mixed two-thirds cup of shortening, one level teaspoonful salt, one heaping teaspoonful of baking powder. Knead thoroughly. Roll thin, fold over, roll again and cut out. Bake in a quick oven.

MRS. W. S. MARTIN.

Louisiana Biscuits

One cup flour, 1-4 tsp. salt, scant 2 tsp. baking powder, sift all together 3 times, add 1 heaping tsp. cold crisco or other shortening. Mix well with a spoon, add enough sweet milk to make a soft dough, roll on well floured board about one half inch thick, cut and bake in well greased pans in hot oven until a golden brown. Serve at once. This quantity makes six large biscuits or if the dough is rolled thinner, ten tea biscuits.

MRS. TOM CREEKMORE.

Pecan Muffins

1-2 cup sugar, 2 cups flour, 4 tps. baking powder, 1-2 tsp. salt, 1 egg, 1 cup milk, 2 tbsps. melted shortening, 1 cup pecan meats. Sift dry ingredients. Beat egg and add milk, then add to dry mixture. Bake in muffin rings.

MRS. C. L. KIRKPATRICK.

Luncheon Muffins

2 eggs, 1 tbsp. sugar, 1 tbsp. butter, 1-2 tsp. salt, 1 cup cream or rich milk, 1 cup flour, 1-2 tsp. B. P. Beat eggs and sugar together, add melted butter. Add milk and flour alternately. Baking powder, and salt should be sifted into flour before adding to egg mixture. Bake in muffin tins in quick oven.

MRS. J. A. BAKER

Bran Gems

1 cup white flour, 2 cups fresh bran, 2 tbsps. brown sugar, 1 tsp. salt, 1 1-2 cups sour milk, 1 1-2 tps. soda, 2 tbsps. melted lard. Mix dry ingredients, add milk and shortening. Bake in greased muffin pans in a moderate oven.

MRS. D. G. HART.

Bran Muffins

3 eggs, 1 1-8 cup flour, 2 tsp. baking powder, 4 tbsp. sugar, 2 1-4 cup bran flakes, 3 tbsp. melted butter, 1 cup milk. Beat eggs, add sugar, then dry ingredients alternated with milk, and lastly, melted fat. Bake in hot oven.

MRS. H. W. CARVER.

Plain Muffins

2 cups flour, 4 tsp. baking powder, 1 tsp. salt, 2 tbsps. sugar, 1 egg, 3-4 to 1 cup milk, 2 tbsps. melted crisco. Sift together flour, salt, sugar and baking powder. Beat together egg, milk and melted crisco. Stir the liquid into the dry ingredients. Bake in well greased muffin tins in a hot oven for twenty to thirty minutes. If sour milk is used instead of sweet use 1-2 tsp. soda and only two tps. baking powder.

MRS. A. A. WALKER.

Graham Gems

1 cup sour milk, 1 tsp. soda, 1-2 cup sugar, 1 well beaten egg, 2 cups graham flour, pinch of salt, 2 tbsps. crisco. Beat egg, add soda to milk and mix well, add to egg and then add sugar, flour, salt and crisco (last well stirred in). Put in greased muffin pans and bake.

MRS. THOS. J. HORSLEY.

Graham Gems

1 tbsp. sugar, 1 heaping tsp. crisco, 1 egg, salt, 1 cup sweet milk, 2 rounding tps. baking powder, 1-2 cup white flour and enough graham flour to make a thin batter.

MRS. C. E. McGLASSON

Corn Bread

1 pt. buttermilk, 2 eggs, 1-2 tsp. soda, 1-2 tsp. salt, 1 tbsp. sugar, 4 tbsp. crisco. Place buttermilk in pan and add dry ingredients. Next sift in 1 1-2 cups cornmeal and 1-2 cup flour. Beat the eggs in one at a time. Add melted shortening. Bake 25 minutes.

MRS. CARL SWANSON.

Spoon Corn Bread

2 cups corn meal scalded in 2 1-2 cups boiling water. Let cool. Add 1 tsp. salt and 1 tsp. sugar, 1-2 tsp. soda in 1 1-2 cups sour milk, 3 tbsps. melted shortening, beaten yolks of two eggs, last add the beaten whites with 1 tsp. baking powder beaten in them. Pour into deep well greased pan and bake about thirty minutes in moderate oven.

MRS. C. B. BOYLAN.

Southern Spoon Bread

2 eggs, 1 cup corn meal, 1 cup cooked rice, 4 cups clabber milk, 1 tsp. baking powder, 1-2 tsp. salt, 1-4 tsp. soda. Add all ingredients to the clabber milk (or butter milk) and lastly add eggs beaten separately. Bake in pyrex or cassarole in moderate oven for thirty minutes.

MRS. S. A. WILKINSON.

Mother's Cornbread.

1 cup thick buttermilk, 1-2 tsp. soda, 1-2 tsp. salt, 1 1-4 cups cornmeal, 1 egg. Dissolve soda and salt in buttermilk, add meal. Stir until well mixed, add egg unbeaten and stir until well blended in batter. Pour in well buttered pan and bake in hot oven until well browned.

MRS. A. A. CRISWELL.

Spoon Corn Bread

1 cup of meal, 1 pint of milk, 4 eggs, 1-4 tsp. salt. Scald milk and pour over meal. Let cool (till lukewarm) beat eggs separately add to scalded meal. Beat whites to stiff froth and add. Bake in greased baking dish in moderate oven and serve while hot.

MRS. W. M. CUMMINGS

Corn Meal Rolls

3-4 cup white corn meal, 1 1-4 cup wheat flour, 1 egg, 3 tps. baking powder, 1 scant tsp. salt, 2 tbsps. butter, 1-2 cup milk. Sift together flour and meal, baking powder and salt. Rub into this the butter. Beat egg and mix with milk. Stir this into the dry ingredients. (Add more milk if necessary) Roll on floured board and cut with large cutter. Cover top with melted butter. Fold over this for Parker House Rolls and make in quick oven.

MRS. A. A. WALKER.

Southern Style Corn Bread

One cup sifted corn meal, two tps. baking powder, (a little sugar if liked) pinch of salt. Mix well, add enough sweet milk to make creamy batter, add two well beaten eggs, and two tablespoons of melted butter or bacon drippings. Bake in well greased pans. This quantity makes one small pan of bread or six muffins.

MRS. TOM CREEKMORE,

Salt Rising Bread

This recipe dates back to Civil War days.

Peel and slice 1 medium sized potato thin and add it to 1 quart of boiling water, in which has been put 1 tbsp. of sugar, 2 tbsps. corn meal and 1 tsp. of salt. Keep the mixture warm over night. The next morning drain out the potato and add 1 cup of scalded sweet milk. Stir flour in until stiff. Keep warm until it rises. Then add 1 pint warm water, 1-2 cup sugar, 1 tsp. salt, 1 tbsp. lard, and flour until it is the consistency of bread dough. Do not knead. Put into bread pans and bake in a moderate oven 45 minutes to an hour. As stated before, the dough must never be allowed to chill. It may be necessary to put the dough in a stone container and then place it in another full of very warm water and push to the back of the stove to keep it the right temperature.

MRS. O. H. PRESSON.

Osage Squaw Bread

2 tbsps. Royal Baking Powder, 1 quart luke warm water, 1 tsp. salt, 1 tbsp. Crisco, flour enough to make a dough about like biscuit. Roll and cut any desired shape. Fry in kettle of boiling fat.

Syrup for Squaw Bread

1 qt. white corn syrup, 15 cents worth of brown sugar, boil together, use no water. 1 tbsp. mapeline. Take from the fire and beat into syrup, 1-2 cup bacon fryings.

MRS. RICHARD ELAM.

Boston Brown Bread

Two cups of whole wheat flour, one cup of meal, one cup of sorghum, one cup of sweet milk, one cup of sour, one teaspoon of soda. If too thin add more whole wheat flour. Place in oiled baking powder cans, about two thirds full and steam three hours.

MRS. S. S. ORWIG.

Boston Brown Bread

2 cups graham flour, 1 cup corn meal, 1 1-2 cups butter milk, 3-4 cup molasses, 1 1-2 tsp. soda, 1 tsp. baking powder, 1 tsp. salt. Steam in baking powder cans for 3 hours.

MRS. H. H. GRINER.

Boston Brown Bread

2 1-2 cups sour milk, 1 cup molasses, 1 heaping tsp. shortening, 2 tps. soda, pinch salt, 1 cup graham flour, 1 cup corn meal, 1 cup white flour, 1-2 cup chopped pecans. Steam three hours in covered baking powder cans. Then put in moderate oven for five minutes.

MRS. C. E. McGLASSON.

Graham Bread

2 cups graham or whole wheat flour, 1 1-2 cups sorghum, 1-4 cup brown sugar, 1 egg, 1 cup sour milk, 1 tsp. soda, 1 tsp. baking powder, (if sweet milk is used 3 tps. baking powder and no soda) salt, 1-3 cup floured raisins, 3 tbsps. melted shortening. Beat vigorously. Bake in greased bread or cake pan in a very slow oven and hour to an hour and a half.

MRS. C. H. DIXON

Boston Brown Bread

1-2 pint cooking molasses, 1-2 pt. brown sugar, 1 cup sour milk, 1 heaping tsp. soda, 1 heaping tsp. salt, 2 pts. graham flour, (sift but put hulls back in), 1-2 box raisins. Steam 2 1-2 or 3 hours. This makes two loaves in pound coffee cans. Grease cans well, put on lids. This is excellent.

MRS. HARRY H. TAYLOR.

Nut Bread

Scald and cool 1 cup of milk, dissolve 1 cake Fleischmann's yeast and 1 tbsp. sugar in the milk; add enough flour to make a sponge. Let rise 1 hour or until light. Add 1 tsp. salt, 1 tbsp. sugar, well beaten white of 1 egg. Butter the size of an egg, 1 cup nut meats and enough flour to make a good dough. Set aside to rise until it doubles in bulk. Knead mould into a loaf and let rise until light. Bake in moderate oven.

MRS. W. S. MARTIN.

Nut Bread

3 cups flour, 1 cup sugar, 1 egg, 1 cup milk, 1 tsp. salt, 3 tps. baking powder, 1 cup nuts. Set 15 minutes. Bake in slow oven for 1 hour and 10 minutes.

MRS. H. H. GRINER.

Nut Bread

2-3 cups sugar, 1 rounding tbsp. shortening, 2 eggs, 1 tsp. salt, 2 cups white flour, 2 cups graham flour, 4 tsp. baking powder, 1 cup chopped nuts, 2 cups sweet milk. Let stand 20 minutes before baking. Makes 2 loaves.

MRS. C. E. McGLASSON.

Nut Bread

4 cups sifted flour, 1 cup sugar, 4 tsp. baking powder, 2 cups of pecans (chopped fine), 1 egg, 1 tsp. of salt, 1 1-2 cups sweet milk. Mix all dry ingredients then add egg and milk, mix thoroughly. Put in well dressed baking tin, let raise 1-2 hour. Bake in slow oven about 1 hour.

MRS. W. W. McDONOUGH.

Brown Nut Bread

4 tbsps. crisco, 2 eggs, 1 cup sugar, 1 cup sour milk, 2-3 cup molasses, 1 1-2 cups flour, 1 1-2 cups graham flour 1-2 tsp. salt, 1 tsp. soda, 1 cup raisins, 1 cup chopped nuts. Bake in slow oven 1 1-4 hours.

MRS. E. W. WHITNEY.

Date Bread

1 pound dates, stoned and chopped, 1 tsp. soda, 1 cup boiling water poured over dates and soda. Add butter size of an egg, 1 1-3 cups brown sugar, 1 egg, 1-2 cup walnut meats chopped, 1 1-2 cups flour, 1 tsp. vanilla. Bake in loaf in slow oven for 3-4 to 1 hour.

MARGUERITE SMITH.

Orange Bread

4 cups flour sifted once before measuring, 3 tbsps. baking powder, 1 tsp. salt, 1-2 cup sugar, 1-4 cup shortening, 1 1-2 cups milk, 2 eggs, 1 1-2 cups candied orange peel, add milk to well beaten eggs, then add the dry ingredients. Mix thoroughly and add candied orange peel. Makes two medium sized loaves. Bake 50 minutes in moderate oven.

MRS. RICHARD ELAM

Nut Tea Rings

1 cake Fleischmann's yeast, 1 c. milk scalded and cooled, 1 cup lukewarm water, 1 tbsp. sugar. Dissolve sugar, yeast and lukewarm liquid, add 3 cups flour. Beat until smooth, let rise, add 6 level tbsp. of shortening, 1-2 cup sugar. Cream together before adding to mixture, 3 eggs,

1-2 tsp. salt, use enough flour to prevent sticking to board, knead lightly and place in greased bowl and let rise for two hours. Roll out in oblong pieces. First roll out in flat piece, cover with butter, brown sugar and nuts. Roll up in a long roll, pinch ends together. Take scissors and cut almost through, all round the ring. Place plenty of sugar, butter and nuts in baking pan, lay on ring and bake in moderate oven for 30 or 35 minutes. Turn out upside down.

MRS. HERMAN SHEPHARD.

Waffles

3 cups flour, 4 tsp. baking powder, 1 tsp. salt, 1 tbsp. sugar, 4 eggs, 2 cups milk, 1-2 cup butter. Sift flour, baking powder, salt and sugar together. Add beaten egg yolks and milk. Beat in 1-2 cup melted butter or Crisco. Fold in beaten whites of eggs. Cook on hot iron. Makes about 8 waffles.

MRS. O. C. CLAYTON.

Waffle Batter

1 3-4 cups flour, 3 tbsps. baking powder, 1-2 tsp. salt, 1 cup sweet milk, yolks of 2 eggs, whites of 2 eggs, 1 tbsp. melted butter. Mix and sift dry ingredients, add the milk alternately, then the egg yolks well beaten, add butter and lastly the whites of the eggs beaten stiff. If a little too thick add more milk.

MRS. W. W. McDONOUGH.

Pecan Waffles

1 pint sour cream, 1 pint flour, 3 eggs (beaten separately), 1-2 tsp. soda, 1-2 tsp. salt, 1 tsp. baking powder, 2 tbsps. sugar, 1 cup pecan meats chopped. Beat egg yolks, add cream, sugar and salt. Sift flour, soda and baking powder, and beat into first mixture. Dredge the pecans in flour and fold into batter, fold in stiffly beaten egg whites. Bake in waffle irons.

MRS. C. L. KIRKPATRICK

Pineapple or Peach Waffles

1 1-2 cups flour, 1 cup sour milk, 4 tsp. butter, 1 tsp. salt, 3 tbsps. baking powder, 2 eggs beaten, 1 tablespoon sugar, 1-2 tsp. soda, 1-2 cup drained crushed peaches or pineapple if preferred.

MRS. WM. HOLBERT.

Waffle Syrup

6 tbsps. sweet cream, 1 1-2 cups white sugar, boil till it "fluffs"

MRS. C. L. KIRKPATRICK.

Waffle Batter

2 cups flour, 2 cups milk, 2 eggs (beaten separately), 3 tsps. baking powder, 1 tsp. salt, 4 tbsp. of melted butter. Sift flour, salt and baking powder into mixing bowl. Beat egg yolks well and add milk and beat. Adding this to flour slowly beating until perfectly smooth, then add melted butter and beat again and lastly fold in egg whites, stiffly beaten.

MRS. A. T. GLOVER.

Waffles

Beat yolks of 2 eggs with 2 cups of milk. Mix in 2 cups of flour with which 4 tsps of baking powder have been sifted. Beat well. Add beaten whites of 2 eggs and 6 tsp. melted shortening (butter or Crisco). Cook on hot waffle iron.

MRS. HOMER H. BISHOP.

Waffles

2 cups flour, 3 eggs beaten separately, 2 cups milk, 1 cup Wesson Oil, 4 tsp. baking powder, 1 tsp. salt, 2 tsp. sugar. Sift flour, sugar and salt together. Add milk gradually and beat mixture till free from lumps. Add Wesson oil and yolks of eggs. Add baking powder and then fold in stiffly beaten whites of eggs. Cook in hot waffle iron.

MRS. J. BART ALDRIDGE.

Waffles

2 egg yolks, 1 1-3 cups milk, 2 cups pastry flour, 4 tsps. baking powder, 1-4 to 1-2 tsp. salt, 6 tbsps. melted butter or crisco, 2 egg whites. Beat milk and egg yolks together, add gradually sifted flour, baking powder and salt, then add melted fat and lastly fold in beaten egg whites.

MRS. H. W. CARVER.

Non Fail Griddle Cakes

1 cup meal, 1 cup flour, 4 tsps. baking powder, 1-2 tsp. salt, 2 tbsps. sugar, 1 egg, 1 1-2 cups milk, 2 tbsps. crisco. Mix and sift dry ingredients. Beat egg and add to milk then add to dry mixture. Add melted crisco. Bake on hot griddle.

MRS. C. C. FENTON.

Cream Pan Cakes

2 egg yellows, pinch salt, and a little sugar if liked, beat until light, add 1 cup sweet cream or milk, 1 cup flour, 2 tsps. baking powder, sifted two or three times, 2 tablespoons melted butter and fold in stiffly beaten whites of egg. Fry in small cakes on hot griddle and serve at once with maple syrup. This recipe can be used for pan cakes, waffles and muffins.

MRS. TOM CREEKMORE.

French Toast

When bread is stale, take 1 cup sweet milk, 1 egg, 1-2 tsp. baking powder, 2 tbsp. sugar and enough flour to make a thin batter. Dip bread in batter and fry in hot fat. May be sprinkled with cinnamon and powdered sugar after cooking if desired.

Fritter Batter

1 cup flour, 1 1-2 tsps. baking powder, 1-4 tsp. salt, 1 egg, 2-3 cup milk. Any fruit such as apples, bananas, pineapple, etc., may be dipped in batter and fried in hot deep fat.

Patty Shells

2 eggs, 1 tsp. sugar, 1-4 tsp. salt, 1 cup milk, 1 cup flour. Beat eggs slightly, add sugar, salt, milk, eggs and flour. Beat till smooth. Dip patty iron in hot fat then into batter and then back into hot fat. The batter will not stick to the iron if either too cool or too hot, a little practice will show when the temperature is just right.

MRS. C. L. KIRKPATRICK.

Coffee Cake

2 cups flour, 1-2 heaping tsp. baking powder, pinch salt, 1 cup white sugar. Then mix this with 1-3 cup butter or lard. Take out almost 1-2 cup of this mixture to sprinkle on top of cakes. To the remainder add 1 cup sour milk and 1-2 tsp. soda. Mix well and beat smooth, 1 egg beaten lightly, put in 2 pie tins. To the 1-2 cup mixture add a little sugar, cinnamon, nuts cut fine and raisins, put on the top of cake and bake 30 minutes in moderate oven.

MRS. P. P. WILLIAMSON,
Atoka, Okla.

Baking Powder Biscuits

2 cups sifted flour, 2tsps. baking powder, 1-3 tsp. salt. 2 tbsps. crisco, 2-3 cup sweet milk. Sift flour, measure, add baking powder and salt. Cut in shortening, add milk gradually until a soft dough is formed. Roll 1-2 inch thick and cut. Bake in hot oven about fifteen minutes.

MRS. H. Y. McBRIDE.

SANDWICHES

"Dainty Bits Make Rich the Ribs"

Dainty Sandwiches.

Number one—Three pimentos, two hard boiled eggs, 1-4 pound mild cheese, one and 1-4 cups pecans, chop, blend and put together with mayonaise.

Number Two—One cup stoned dates, 1-2 cup peanut butter, one teaspoon salt, cream to moisten. Put dates through food chopper, add peanut butter, moisten with cream and spread.

Number Three—1-4 pound cheese, one pimento, two sweet pickles, 1-4 cup English walnuts, 1-2 dozen olives, chop and blend together.

Number Four—Anchovies, chopped or paste, olives, butter to form a paste.

Number Five—Currant Jelly on orange marmalade spread on one slice of bread and cream cheese on the other. Put the two together.

MRS. WALTER THORNTON

Date Sandwich

Grind package of pitted dates, add heavy cream until it is the consistency that you can spread. Add a dash of lemon juice. Slice bread real thin, butter each side with creamed butter, then spread with date mixture.

MRS. JOSEPH C. LOONEY.

Olive Nut Sandwich

Cut meat from seed of large green olives, then cut olive meat up fine, add same amount of finely chopped nuts as you have olives. Mix this with mayonnaise until it is thin enough to spread lightly on white or whole wheat bread.

MRS. JOSEPH C. LOONEY

P. J. MARTIN

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Bread and Butter Sandwich

Cream butter until smooth and soft, add lemon juice until tart. You may add finely chopped nuts to this mixture. Spread on white bread with or without lettuce leaves.

MRS. JOSEPH C. LOONEY.

Toasted Sandwich

Cut slices of bread about 1-4 inch thick, brush with melted butter, cover with slice of tomato, strip this with thin slices of green pepper and top all with thin slice of cheese. Place in oven until cheese is melted and slightly browned. Serve immediately.

MRS. E. L. EVINS,
Wilburton, Okla.

Caviare Sandwich

To one can of caviare add the juice of half a lemon and 1 tsp olive oil. Mix well until a paste is formed. Spread mixture on thin slices of lightly buttered white bread or toast and cover with another slice.

MRS. P. J. MARTIN.

Lobster Sandwich

On thin slices of lightly buttered bread lay a crisp lettuce leaf; on that place shredded meat of a boiled (or canned) lobster that has been mixed with a little mayonnaise. Cover with another slice of bread and press together.

MRS. P. J. MARTIN.

Lenten Sandwich

Whip a cup of cream until stiff, stir in cold minced shrimp, a little parsley, salt and pepper. Spread between thin slices of graham bread. Garnish with an olive.

MRS. P. J. MARTIN

Cannibal Sandwich

Chop raw beef and onions very fine. Season with salt and pepper and spread between buttered brown bread.

MRS. P. J. MARTIN.

Walnut and Date Sandwich

Chop English walnut meats fine, mix with an equal amount of chopped dates, moisten with a little whipped cream and place between buttered crackers or thin slices of white bread.

MRS. P. J. MARTIN

Christmas Tree Sandwiches

Use fresh bread, cut circles with scissors from slices of brown and white bread. Make each circle cut slightly smaller than the former one until when all have been piled one on top of another you have a small cone. Use about six or eight slices of bread. Butter each slice and spread with mixture made from ground ham and pimento. Hold together with toothpick put through top. Spread the pyramid with mayonnaise which has been colored green. Over this sprinkly finely shredded leaf lettuce. Here and there on the "tree" place a bit of pimento for decoration.

MRS. R. V. PETERSON.

Rolled Sandwiches

Use very fresh Pullman loaf of white bread. Cut slices 1-2 inch thick length wise of the loaf. Butter the long slice. Color Philadelphia cream cheese to go with any color scheme you may be carrying out. Spread on bread. Roll up as you would a jelly roll. Secure and let stand a few hours. When ready to serve slice with sharp knife as you would a jelly roll.

MRS. R. V. PETERSON

Raisin, Olive, Egg and Nut Sandwiches

4 hard boiled eggs, 12 stuffed olives, 1 cup raisins, chopped, 1-2 cup nuts chopped. Finely chop eggs and olives, add nuts and raisins, moisten well with salad dressing and spread between buttered bread.

MARGUERITE SMITH

Rolled Sandwiches

Slice bread lengthwise of loaf. Wring heavy towel out of water, wrap bread in it and place in ice box for several hours. About an hour before ready to serve, spread bread with butter, then with sandwich filling and roll up like a jelly roll. Roll in waxed paper or damp towel until ready to serve. Slice like a jelly roll. The above recipe makes good filling for rolled sandwiches.

MARGUERITE SMITH.

Sandwich Spread

Egg yolks cooked firm, small bottle olives (chopped), 6 sweet pickles, 1-2 onion. 3 tbsps cream, 1-2 tsp. salt. dash of black pepper. Mix with salad dressing.

MRS. S. N. NORTH.

Sandwich Filling

Small can pimentoes, 1-2 lb. cream cheese, 2 hard boiled eggs. Run this through grinder. Now beat 1 egg, tsp. sugar, 1 tbsp. flour, adding 1-2 cup cream and put in a double boiler. Let come to a boil; add 1-2 cup vinegar and the above ground ingredients. Boil all 20 minutes. Cool.

MRS. J. A. PATTERSON.

SALADS

To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."—Spanish proverb.

Chicken Salad

Twelve tomatoes, 1 1-2 cups cucumbers, 1 cup diced chicken, 1-2 cup nuts, 1-2 cup salad dressing, a little salt. Stuff twelve tomatoes and serve on lettuce leaf with mayonnaise.

MRS. C. GUY CUTLIP.

Chicken Salad

1 medium sized chicken, 1 small, or 1-2 large celery bunch; 3 boiled eggs, 1 c. nut meats, 1 1-2 cups finely diced cabbage. Toss, do not stir, serve on lettuce leaf with tsp. of any good salad dressing, garnished with olives or pimientos.

MRS. E. H. EVINS,
Wilburton, Okla.

Chicken Salad Supreme

2 cups cooked chicken, 2-3 cups crushed pineapple. 1 cup chopped celery, 1-4 cup broken English walnuts, 1-2 tsp. salt. Serve on crisp lettuce.

A cooked dressing brings out the true flavor of the salad, whereas French dressing or mayonnaise is not as effective. This is a very good dressing for this salad.

1-2 cup cream or top milk, 1 tbsp. butter, 1-2 tsp. salt, 1 tsp. prepared mustard, 1 tsp. sugar, 3 tbsp. vinegar, 1 egg. Scald milk and add butter. Mix thoroughly in a small bowl, salt, mustard, sugar, vinegar and a very little flour. Add slowly to scalded milk. Stir and cook until thick. Beat the egg slightly and mix with a little of the thick dressing

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then turn into the hot dressing and cook a minute. Strain if necessary. Chill well before serving.

MRS. W. S. THORNTON.

Tuna Salad For Six

1 1-2 cups diced celery, 1 1-2 cups flaked tuna, 2 hard cooked eggs diced, 1-4 cup chopped sweet pickles, 1-2 tsp. paprika, 1-3 cup salad dressing, 6 pimento stuffed olives. Mix the celery, tuna, eggs, pickles, salt, paprika and dressing. Chill. Serve in cups of crisp lettuce leaves and top with the olives.

MRS. O. H. PRESSON.

Supper Salad

Take 4 sour pickles and 2 hard boiled eggs and chop very fine. Add the contents of a small can of potted ham. Mix well and moisten very slightly with mayonnaise dressing and serve in individual portions on nests of crisp lettuce leaves. Pour over each a little of the dressing and garnish with a bit of parsley and slices of small stuffed olives.

MRS. CHAS. L. ROGERS.

Carrot Salad

1 1-2 cups grated carrots, 1 small can crushed pineapple, 1 package lemon jello. Dissolve jello in pint boiling water, add carrots and pineapple. When cool, pour in individual molds. Turn out on lettuce, garnish with mayonnaise.

MRS. R. H. TODD

Carrot Gelatin Salad

1 package lemon flavored prepared gelatin, 2 cups boiling water, 1 cup grated raw carrots, 1-2 cup diced celery, 1-4 cup chopped sweet pickle relish, 1-2 tsp. salt. Pour the boiling water over the gelatine mixture and stir until it has dissolved. Cool. Add the rest of the ingredients and pour into a mold, which has been rinsed out of cold water. Set in cold place to stiffen. Unmold on lettuce leaves and surround with salad dressing.

MRS. O. H. PRESSON

Combination Salad

2 large apples, 1 medium sized cabbage, 1 large white onion, 2 large mangoes or green peppers. Several stalks of celery. Chop the above finely and add 1-2 cup vinegar and water, 3 large tbsps. mayonnaise, 2 tbsps. sugar and salt to taste. Mix well.

MRS. O. R. McNATT.

Wilted Spring Salad

Fresh spring lettuce cut in shreds, radishes shredded, onions shredded. Mix above ingredients. Slice of bacon cut in small pieces, fried until crisp. Be careful not to burn. Take out bacon. To grease, add small amount of vinegar and salt and pepper, cook on stove a few minutes. Pour liquid over vegetables and bacon and serve at once.

MRS. JOSEPH C. LOONEY.

Cabbage And Apple Slaw

1 cup shredded cabbage, 1 apple chopped fine, 1 hard boiled egg, 1 tbsp. mayonnaise, 1-3 cup nuts, 1 carrot grated or cut fine, 1 tsp. sugar. Mix and chill, serve on lettuce leaves.

MRS. RICHARD ELAM

Cabbage Slaw

1 small crisp cabbage chopped, 2 large carrots cut fine, 2 apples diced, 3 hard cooked eggs chopped, 1 cup celery cut fine, 1 tsp. salt, 3 tbsps. Russian salad dressing. Serve on lettuce.

MRS. GEORGE A. STEWART

Cold Slaw

1 small head of cabbage, 1 tbsp. sugar, 1 tsp. salt, 1-2 tsp. mustard, 1-8 tsp. cayenne pepper, 1 tsp. celery seed, 1 tbsp. butter, 1-2 cup sour cream, 1-4 cup hot vinegar. Mix sugar, salt, mustard, pepper, celery seed, butter and milk. Cook in double boiler ten minutes. Add hot vinegar and beat. Strain through fine sieve. Pour over cabbage and mix.

MRS. GUY CROSS.

Cabbage Salad

1 medium size cabbage. 2 hard boiled eggs, 3 tbsps. of mayonnaise. Salt to taste. Chop cabbage and eggs fine and mix. Olives may be added if desired.

MRS. S. A. DANIEL.

Brown Beauty Bean Salad

1 can brown beauty beans, 2 cups chopped cabbage, 1 chopped onion, 6 sweet pickles diced, 4 boiled eggs diced, 1 cup grated carrots. Mix ingredients and salt to taste. Pour over this 1-2 cup cooked salad dressing. Chill and serve on lettuce.

MRS. W. A. BILLINGSLEY.

Vegetable Salad

Chop very fine (don't grate) the following vegetables: Soak in cold water until almost ready to serve. Drain the water and serve with Russian salad dressing.

1-2 head cabbage, 2 medium size carrots, 2 tender green onions, 1 medium size green pepper, 1-2 head of cauliflower.

MRS. BONDY HARMON.

Tomato-Cucumber Salad

Arrange slices of tomato and cucumber on shredded cabbage or lettuce and serve with mayonnaise dressing.

MRS. VERNON KIKER.

Stuffed Green Pepper Salad

Wash three medium sized green peppers, cut off tops and pull out centers. Fill with following mixture. Work 1-2 pound Philadelphia cream cheese until smooth. Put 3 hard boiled eggs, 1-4 pound pecans and 1 medium sized sour pickle through food chopper. Combine with cheese and add enough boiled salad dressing to make a thick paste. Blend well and pack into peppers, allow to chill until just before serving, then slice thinly cross-wise and serve several overlapping slices on each serving of lettuce. Garnish with mayonnaise.

MRS. T. D. HUNT.

Frozen Vegetable Salad

6 large tomatoes, 1 large cucumber, 1 green pepper; 1 tsp. Worcestershire sauce, 1 cup cooked salad dressing, 1 stalk celery, 1 tbsp. grated onion, 1-2 tsp. horseradish, 1 cup whipped cream, 1-2 tsp. salt. Combine vegetables and seasoning. Fold in dressing and whipped cream. Freeze and serve on lettuce.

MRS. H. H. GRINER.

Carrots And Pineapple Salad

1 bunch of carrots, 1 box of Lemon Jello, 1 can crushed pineapple, lemon juice. Scrape and shred raw carrots fine, drain pineapple, mix. Use fruit juice in preparing Jello. Dissolve Jello in pint of boiling liquid, whip a few minutes. When cool mix in carrots and pineapple and add lemon juice to taste. Place in molds, serve with salad dressing and crisp crackers. This salad without the dressing is very good for children.

MRS. JOSEPH C. LOONEY.

Waldorf Salad

2 cups diced apples, 1-2 cup chopped nuts, 1 cup diced celery. Mix with salad dressing and serve on lettuce.

MRS. A. A. WALKER.

Cucumber-Mint Salad

2 tbsps. gelatine, 1-4 cup cold water, 4 cups sliced cucumber, 3 tbsps. chopped green pepper, 1-2 tbsp. chopped onion, 3 1-2 cups water, 2 sprays mint chopped, 2 tsp. salt. 1-8 tsp. pepper, 2 tbsps. vinegar. Soak gelatine in cold water five minutes. Cook cucumber, green pepper, onions and water together until tender (about twenty minutes) add the mint the last ten minutes of cooking. Add salt, pepper and vinegar, remove from the fire and add gelatine. Stir until dissolved. Press through a fine sieve. Pour into molds and chill thoroughly. Serve on crisp lettuce leaves with mayonnaise.

MRS. L. O. HAMMONS.

Pineapple Cheese Salad

1 can No. 2 grated pineapple, 1 cup sugar, 1 cup grated cheese, 2 tbsps. gelatine, 1-4 cup cold water, 1 cup cream, whipped. Boil sugar and pineapple until pineapple begins to turn dark. Add to this mixture the gelatine after it has soaked in cold water for five minutes. Let cool until moderately warm and add the cheese. Stir in the cream as it begins to congeal.

MRS. BONDY HARMON.

Favorite Salad

1 pkg. lemon jello, 1-2 pkg. (1 envelope) Knox gelatine, 1 pint boiling water, dissolve jello in boiling water and add to gelatine which has been soaked for few minutes in 2 tbsps. cold water. Let cool then add 1 cup grated cheese, 1 small glass of pimento, 1 medium can of crushed pineapple. Mix well and when about thick enough to set add 1-2 pt. whipped cream and 1 cup chopped nuts.

MRS. CHAS. HUTSON.

Green Salad

Dissolve 1 package of Knox gelatine in 1 cup cold water. Then 1 cup of vinegar and 1 1-2 cups sugar. Boil all 3 together until thick and color green. Grind 1 dozen small sweet pickles, and ten cents worth of almonds. 1 small can of grated pineapple. Mix fruits with liquids when liquids are about 1-2 congealed. Serve with crackers or sandwiches.

MRS. GUY SWEATT

Perfection Salad

1 small stalk celery, 1 cup pecan meats, 2 large apples. 2 spiced cucumber pickles, 3-4 box marshmallows, 1 1-2 cups hot water, 1 package lemon Jello. Pour hot water over Jello and when it is thoroughly cooled pour over the other ingredients, which have been diced, adding the marshmallows which have been cut into small pieces just before adding the Jello. Serve on lettuce leaf with a dressing made with half whipped cream and half salad dressing.

MRS. A. G. NICHOLS.

Pineapple And Cucumber Salad

1 cup diced pineapple, 1 cup diced cucumber, 1 package lemon Jello, 1 cup pineapple juice, 1 cup water. Heat water and juice to boiling point and pour over Jello. When Jello begins to congeal add pineapple and cucumber and set in refrigerator. Serve on lettuce leaf, topped with oil dressing and sprinkled with paprika.

MRS. W. C. BUNYARD.

Moulded Tomato Salad

1 box lemon Jello dissolved in 1-2 pint boiling water and 1-2 pint can tomato soup. Let cool but not enough to set. Add 1 cup celery, 1 cup nuts, and 1 dozen olives chopped fine. Set away to mold. Serve with salad dressing.

MRS. A. A. WALKER.

Macaroni Salad

Take 1 package macaroni cooked in salted boiling water. Blanch, then add more salt, add 6 hard cooked eggs cut in small pieces, 1 can Number One pimientos chopped fine. 1 (9 oz.) can ripe olives, 1 cup sweet pickles or India relish, 2 medium chopped onions. Mayonnaise to mix. Will serve about 18 people, serve cheese sandwiches with this salad.

MRS. A. G. NICHOLS.

Macaroni Salad

2 cups cold, cooked macaroni, 1 small onion, chopped, 1-4 cup celery, chopped fine, 1 cup grated cheese, 12 stuffed olives sliced, mayonnaise, lettuce, 2 hard cooked eggs and 3 tomatoes. Mix macaroni, onion, celery, cheese, olives and mayonnaise, arrange on lettuce and garnish with sliced hard cooked eggs and sliced tomatoes.

MRS. H. M. TATE.

Potato Salad

6 cold boiled potatoes, several sprigs of parsley, several stalks of celery, 2 hard boiled eggs, 1 small glass of pimientos, 6 small sweet pickles, 1-2 cucumber, 1-2 green pepper. Cut all the above into small pieces and combine with the following mixture. 1-2 cup salad dressing, 2 tbsp lemon juice or vinegar, 1 tsp sugar, 1 tsp salt, 1-2 tsp pepper, 1 onion scraped fine, 1 tsp. celery seed. More salad dressing may be necessary depending upon the size of the potatoes.

MRS. A. A. WALKER.

Hot Potato Salad

Boil 6 medium sized potatoes. Cube while still warm, add 2 boiled eggs, diced while still warm, 1 scraped onion, several springs of parsley cut fine, salt and pepper to taste. Fry finely chopped bacon till light brown, add 2 tbsps. vinegar to hot bacon fryings and pour over potato mixture. Serve while hot.

MRS. RICHARD ELAM.

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Cheese Salad

1 cup grated cheese, 1 cup cream whipped, 1 cup grated pineapple, 1 cup nuts, 1 cup ripe olives, 1-2 cup pimiento, 1-2 cup hot water, 1-4 cup lemon juice, 2 tbsps. of sugar, 1 heaping tbsp. of gelatine and 1-4 tsp salt. Dissolve the gelatine in cold water, add hot water, lemon juice and other ingredients, stirring the cream in last. Let set. Serve on a lettuce leaf and top with mayonnaise.

MRS. A. G. NICHOLS.

Molded Cheese Salad

1-2 cup cream, 1-4 cup stuffed olives, 1 cup (1-4 pound) grated cheese, 2 tbsps. (1-2 package) gelatine dissolved in 1-2 cup boiling water. Red pepper, salt and dry mustard to taste.

Whip cream, stir in cheese, gelatine and condiments. Mold and serve with salad dressing. Nuts and pimientos chopped fine may be added.

MRS. A. A. WALKER.

Cheese Mold

1 cup cream, 1 cup grated cheese, 2 pimientos, 1-4 cup nuts, 2 tbsps. gelatine, 1-2 cup water, 1-2 cup ripe olives, 1-4 tsp. mustard. Soak gelatine in cold water and dissolve over hot water. Mix cheese and mustard, salt, pepper and add nuts, olives (chopped) and pimientos. Whip cream and add gelatine. Combine all and chill.

MRS. H. H. GRINER.

Cheese Ball Salad

Mix grated cheese with either cooked or mayonnaise dressing. A little chopped parsley or pimento may be added while mixing. Place balls on lettuce leaf and serve with dressing.

MRS. P. J. MARTIN.

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Cherry And Cheese Salad

1 can ripe cherries, 1-2 cup nuts finely chopped, 1-8 tsp. salt, 1-4 pound cream cheese, 1-4 cup cream, paprika. Stone cherries, combine cheese and nuts, salt and paprika and form into balls. Serve on lettuce leaf and garnish with cream dressing.

MRS. W. A. BILLINGSLEY.

Orange Salad

1 package orange Jello, 3 medium size carrots grated, 1 pint boiling water, 1 cup chopped nuts. Dissolve jello in water, let cool and add carrots and nuts. Serve with ripe olives.

MRS. BONDY HARMON.

Stuffed Pear Salad

6 halves canned pears, 1-2 cup yellow cheese, cut fine, 1-3 cup diced celery, 2 tbsps. chopped green peppers, 1-2 cup salad dressing. Chill all ingredients. Mix 1 tbsp. of dressing with cheese, celery and green peppers. Shape into balls and fill cavities in pears. Serve on lettuce and top with remaining dressing.

MRS. O. H. PRESSON.

Frozen Salad

5 oranges, 5 bananas, 1 small can sliced pineapple, 1 small bottle maraschino cherries, 1 cup cooked salad dressing, 1 pint whipping cream. Whip cream and fold in dressing then add the chopped fruit. Freeze, and slice and serve on lettuce.

Pear Macaroon Salad

Mash a package of pasty cream cheese, moisten with salad dressing. Spread half of a canned pear with this cheese mixture and cover with the other half. Dip whole pear thus formed in ground macaroon crumbs. Serve in a nest of lettuce. Garnish with a spoonful of dressing and a maraschino cherry.

MRS. JAMES R. FRAZIER.

White Salad

Cook 1 cup milk, yolks of 4 eggs, pinch of salt, and 1-4 tsp. mustard until thickened. When cool, add juice of 1 lemon, 1 cup whipped cream. Combine with one can diced pineapple, 1 pound white grapes or cherries, seeded, 1 pound blanched almonds, 1 pound marshmallows. Allow to stand twelve hours before serving.

MRS. HARRY SIMMONS.

Fruit Salad

Bring to a good boil the juice of 1 can pineapple, mixed with 3 heaping tbsp. sugar and 1 heaping tbsp. flour. Add 1 egg slightly beaten and remove from fire stirring a few minutes. When cold add 1-2 pint of whipping cream, whipped. Then pour this dressing over a combination of apples cut fine, chopped marshmallows, bananas, nut meats, celery chopped and pineapple cubes, or any other fruits desired.

MRS. G. C. ROBINSON.

Twenty-Four Hour Salad. (Serve Twelve)

1 can (large) sliced pineapple; 1 can (large) white cherries, 2 cups nuts, 2 boxes marshmallows, 2 boxes lemon Jello, 1 cup mayonnaise, 1-2 pint whipping cream. Take juice of pineapple and cherries and add enough water to make 1 quart, heat until it boils, then pour over jello, set aside, when it begins to congeal add fruits and nuts, then add whipped cream, into which 1 cup of mayonnaise has been added. Mix and drop in broken marshmallows.

MRS. B. F. DAVIS.

Yum-Yum Salad

1 nine oz. can crushed pineapple, 1-2 cup sugar, 1 envelope Knox gelatine, 1-2 cup water, 1-4 cup lemon juice, juice of 1 orange, 1-2 cup grated cheese and 1-2 cup cream, whipped. Bring pineapple and sugar to boiling point. Add gelatine which has been dissolved in cold water. Add lemon and orange juice, and grated cheese. When this begins to harden, stir in whipped cream. Serve on lettuce with salad dressing.

MRS. R. H. TODD.

Twenty Four Hour Salad

2 packages lemon jello, 1 can white cherries (No. 2 1-2 size), 1 can pineapple (same size), 1 cup almonds, 1 cup mayonnaise, 1 half pint whipped cream. Dissolve jello in 1 1-2 cups of pineapple and 1 1-2 cups of cherry juice (hot). When congealed whip in the cream, mayonnaise, all the pitted cherries and diced pineapple. Then add nuts. This will serve 16 people.

MRS. W. M. HAULSEE.

Grape Fruit Salad

2 large grapefruits, 1 cup English walnuts, mayonnaise dressing. Serve on lettuce leaf.

MRS. P. J. MARTIN.

Cranberry Salad

1 quart cranberries, 2 cups water (cook 20 minutes). Take off and drain through colander, add 2 cups sugar. Cook another 5 minutes. Add envelope of Knox gelatine (dissolved) while mixture is not. Mix well, then pour half of mixture into dish to set. When beginning to set add 1 cup chopped celery (salted) and 1 cup chopped nuts. Then put the other half of mixture on top and let all set. Serve with oil dressing.

MRS. C. GUY CUTLIP.

Grapefruit Salad

Boil 2 cups sugar and 2-3 cups of water 3 minutes. Add 4 tps. gelatine soaked in 4 tps. cold water. When dissolved add juice from 2 cans of grapefruit, 2 tbsps. lemon juice, few grains of salt. When jelly begins to set, add pulp of grapefruit, 1 cup celery cut fine and 1-2 cup maraschino cherries.

MRS. GUY CROSS.

Ginger Ale Salad

1 cup ginger ale, 2 tps. gelatine, 1-2 cup boiling water, 1-4 cup lemon juice; 2 tps. sugar, 1-2 cup grapes, 2 oranges, 1 banana, 1-3 cup nuts, 1 cup marshmallows; 1-2 cup pineapple, 1-2 cup mayonnaise. Add gelatine and boiling water, add ginger ale, lemon juice, sugar, grapes, oranges, nuts, pineapple, mayonnaise. Chill, serve with mayonnaise. 1 cup sugar, 1-2 cup pineapple juice, 2 tbsps. flour, 1 egg. Mix thoroughly, cook until thick, beat until smooth and creamy.

MRS. HERMAN SHEPARD.

Easter Salad

(Rabbits In Nest)

Pear halves, make eyes of cloves, ears of almond halves nose from pink eggs (Easter candy) grass of lettuce, surrounded with little candy Easter eggs.

MRS. E. H. EVINS,
Wilburton, Okla.

Normandy Salad Dressing

Suitable for fruits or a combination of fruit and vegetables. Mash a small cream cheese very fine. Add two tbsps of cream and one of lemon juice. Beat until almost liquid. Season to taste with paprika, salt and white pepper. Whip in enough current jelly to make a distinctly red tint. Set in refrigerator to chill. Then fold in 3-4 cup stiffly whipped cream.

MRS. CARL SWANSON.

Flapper Salad

Use as many pear halves as you wish servings. At least an hour before serving dab a bit of cake coloring on each side of the pear. This will spread and make a complexion and leave rosy cheeks. Use a bit of chocolate for eyes and nose. A small piece of pimento fashions the mouth. The "Flapper's" hair is made from salad dressing and a ruffle for her neck is made from whipped cream. Apply these with a pastry tube. The mayonnaise and whipped cream should be colored to carry out your color scheme. Serve on crisp lettuce leaf.

MRS. R. V. PETERSON.

Uncooked Mayonnaise

Yolk of 1 egg, 1-2 tsp. English mustard, make into paste. Beat in about 1 cup of oil. Then add the strained juice of 1 lemon, salt, paprika, and sugar mixed well to above and beat well.

MRS. C. H. DIXON.

Fruit Salad Dressing

Three eggs beaten light, 3-4 cup sugar, 1-2 cup lemon juice, Cook until thick. May be used with any desired fruits. Very delicious used half and half with whipped cream.

MRS. M. A. SPENCER.

Pineapple Dressing (For Fruit Salad)

Juice from a can of pineapple, 3-4 cup sugar, 2 tbsps. butter, 2 eggs, 1 tbsp. flour, 1-2 cup whipped cream. Heat pineapple juice warm, blend flour and butter, add beaten egg whites, whipped stiff. Pour pineapple juice over this and stir in double boiler until thick. When cold add whipped cream.

MRS. C. H. HANSON.

Elsie's Salad Dressing

1 heaping tbsp. butter, 1 heaping tbsp. flour, 3 eggs, 1 1-4 cups vinegar, 1 cup sugar, 1-2 tsp. salt. Mix flour and butter well, stir in beaten egg, add sugar, after beating this well add vinegar and salt. Cook in double boiler. Beat well with Dover egg beater every few minutes. Thin with whipped cream.

MRS. HARRY H. TAYLOR.

Fruit Salad Dressing

1-3 cup orange juice, 1 1-2 tbsp. lemon juice, 1 egg, 1 cup sugar, 1-2 pint heavy cream, few grains salt. Mix fruit juices, add slightly beaten egg and sugar and cook in double boiler ten minutes. Cool and fold in cream, beaten until stiff. Then add salt. Serve with any combination of fruit arranged on lettuce leaves.

MRS. A. T. GLOVER.

Salad Dressing For Fruit

2 eggs beaten, 1-2 cup vinegar, 1-2 cup water, 1-2 cup sugar, 1 tbsp. flour. Heat vinegar and water. Mix sugar and flour dry. Beat eggs, add sugar and flour to eggs. Add this to vinegar. Stir until thick. May be thinned with cream or pineapple juice.

MRS. R. H. TODD.

Slaw Dressing

Yolk of 1 egg, 1-2 cup sugar, small lump butter, 3-4 cup vinegar, 1 tbsp. flour. Mix the sugar and flour well, then beat the egg into this. Add the vinegar and mix thoroughly. Boil in a double boiler until the right consistency. Add more sugar if preferred. This will keep indefinitely in your ice box.

MRS. T. GRADY DANNEY.

Salad Dressing

2 eggs, 1-4 cup sugar, 2 tsp. mustard, 1 tbsp. flour. Beat all together with 1 can of cream (large size) 1-2 cup vinegar and cook until thick.

MRS. WILLIAM HOLBERT.

Fruit Salad Dressing

Beat 2 eggs, light, add 6 heaping tps. of sugar, beat well, add 3-4 cup lemon juice and 1 cup of pineapple juice. Cook in double boiler until thick as mayonnaise.

MRS. H. M. TATE.

Salad Dressing

1 pint Wesson oil, 3 small cans condensed milk, 4 tps. vinegar, 4 tsp. mustard, pinch of salt, sugar to suit taste. Put all ingredients into a mixing bowl and beat with a dover egg beater until thick. Keep in a cool place. The cost of this dressing is about one half the cost of salad dressings bought in the stores.

MRS. L. V. PORTERFIELD.

Sour Cream Dressing

2 1-2 cups thick sour cream, 1 1-2 cups mayonnaise dressing, juice of 1 small onion, 1 tbsp. lemon juice, 2 tsps. salt, 1 tsp. dry mustard, 1-2 tsp. paprika, 1-4 tsp. white pepper. Combine seasonings, add to mayonnaise and fold into unbeaten sour cream.

Orange Salad Dressing.

1-4 cup sugar, 4 tsps flour, 1-2 tsp. salt, 1-2 tsp. mustard, 1-8 tsp. paprika, 1 cup orange juice, 2 tbsp. butter, 1-4 cup lemon juice. Mix dry ingredients, add orange juice slowly and cook over hot water until thick. Add butter and when melted, add lemon juice. Remove from stove, beat until smooth. Cool. Add any fruit juice when ready to serve to make dressing of right consistency.

Buttermilk Cream Dressing

Heat 1-2 cup buttermilk, not allowing it to go over 100 degrees F. Let cool and drain. Add 1 tbsp. vinegar, 1-4 tsp. salt, dash cayenne pepper; and a little grated horseradish can be added to this dressing when beaten up for many salads.

Cream Cheese Dressing

Mash 1-2 package creamed cheese and blend gradually with 1-2 cup of French dressing. Season with a dash of onion juice.

Thousand Island Dressing

1 tsp. chili sauce, 2 tsp. catsup, 1 tbsp. chopped red pepper, 1 1-2 cups mayonnaise. Mix. Serve ice cold. Chopped pimentos, onions and hard boiled eggs can be added with a little vinegar and salt for a fancier Thousand Island Dressing.

Boiled Dressing

4 tsps. butter, 2 tsps. flour, 1 cup milk, 1-4 cup vinegar, 2 eggs, 1 tbsp. sugar, 1 tsp. salt, 1 tsp. mustard. Melt butter in double boiler, add flour, stirring until smooth. Pour milk in and cook until rather thick. Beat eggs thoroughly in a bowl and add everything but vinegar. Pour on the hot mixture, beating constantly. Return to the double boiler and cook until thick. Add vinegar when thickened, stirring in well. Cool and keep in an icebox. Thin with cream before using.

One Minute Dressing

Brown sugar blended in sour cream, with vinegar added to taste, makes a quick, easy dressing in any proportion needed. Especially good on cabbage or fresh green salads.

Winter Salad

1 package lemon jello, 1 can sliced pineapple, 1-2 dozen sweet pickles, 1 can pimento, 1 1-2 cups diced celery, 1 cup shredded cabbage, 1 cup nuts. Soak jello in cold water, then add 1 pint boiling water. Take the pineapple juice and 1-4 cup sugar and boil until it makes a syrup. When jello is cooling add the syrup, also 1 tbsp. vinegar. When jello is cold add the vegetables all chopped to this and set to mold. Serve with any good salad dressing.

MRS. H. Y. McBRIDE.

Cheese Salad

1 cup grated cheese, 1 cup of cream, whipped, 1 cup of grated or crushed pineapple, 1 cup nuts, 1 cup ripe olives, 1-2 cup pimentos, 1-2 cup of hot water, 1-4 cup of lemon juice, 2 tsps. of sugar, 1 heaping tbsp. of gelatine and 1-4 tsp. of salt. Dissolve the gelatine in cold water, add hot water, lemon juice and other ingredients, stirring the cream in last. Let set. Serve on a lettuce leaf and top with mayonnaise.

MRS. D. W. ANDERSON,
Oklahoma City, Okla.

Quick Salad Dressing

1 tsp. prepared mustard, 1 tbsp. sugar, 1-2 tsp. salt, 1-4 tsp. paprika, 2 tbsp. vinegar or lemon juice, 1 small can evaporated milk. Put mustard, sugar, salt and paprika in a small bowl and stir until well blended, then gradually add vinegar or lemon juice and very slowly the canned cream, beating constantly until quite thick. If prefer the oil dressing, you may add a tbsp. of salad oil slowly after adding cream.

MRS. H. M. TATE.

Holiday Relish

Dissolve one package of lemon Jello in a pint of boiling water. When it begins to thicken add one half can pimentos, two tablespoons vinegar, 1-2 cup chopped celery, 1-4 cup chopped nuts.

Delicious with turkey or chicken. Adds green and red note to holiday menus.

MRS. P. J. MARTIN.

Summer Salad

1 small can of tuna fish or red salmon, 8 crackers, 2 medium tomatoes, 1 1-2 pint of shredded cabbage. 2 hard boiled eggs. Drain the fish and shred. Crumble the crackers and cut the eggs and tomatoes into small pieces. Drain the shredded cabbage, which should be tender and crisp, and toss all together lightly with mayonnaise dressing. Set in the ice box until time to serve. This amount will serve eight people.

MRS. D. W. ANDERSON.
Oklahoma City, Okla.

Raw Salad

1 apple, 1 orange, 1 carrot grated, 2 stalks celery, lettuce chopped, 2 tsps. salad dressing, to which has been added 2 tsps. cream.

Angel Salad

One pound of white grapes, cut in half and seeded. 1 large can of sliced pineapple, drained and cut into cubes, 1-4 lb. pecan meats broken in small pieces. 1 lb. marshmallows cut into halves. Mix all together and let drain in a colander. Mix with the following dressing.

Yolks of 4 eggs, 1-4 tsp. salt, 1-4 tsp. mustard, juice of 1 lemon, 1 cup cream. Cook in a double boiler, stirring constantly until thick. Remove from fire and when cool add 1-2 cup whipped cream. Serve salad on crisp lettuce leaves.

MRS. D. W. ANDERSON,
Oklahoma City, Okla.

Cheese Mould (Original Recipe)

2 parts cottage cheese, well drained, 1 part American Kraft cheese, diced and softened. Mix thoroughly by working with hands. Season highly using melted butter, salt, red pepper, paprika. Add at least one cup of broken pecan meats, and about a cup of diced stuffed olives. Pack into a wet mould. Put in ice box for several hours. Serve garnished with pecan halves and stuffed olives.

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VEGETABLES

"Every man shall eat in safety.
Under his own vine, where he plants."

Mrs. Herbert Hoover contributes the following recipe:

Caramel Tomatoes

Select six even-sized tomatoes, not too ripe, cut off point end and take out bit of pulp. Fill with butter size of nutmeg and two heaping tablespoons of sugar to each tomato, sprinkle with salt to taste. Bake 45 minutes in slow oven or until juice becomes a caramel brown. Place tomatoes on squares of toast and pour caramel over them, the caramel being the juice that has collected in the bottom of the pan while the tomatoes are baking.

O'Brien au Gratin Potatoes

Dice 6 medium sized cold boiled potatoes, add 1-2 pound grated cream cheese, 1 sweet green pepper cut in strips. 1 small glass of pimento cut fine, 1 cup medium thick white sauce and salt and pepper. Bake in medium oven about forty minutes. Brown on top.

MRS. C. H. DIXON

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Pittsburgh Potatoes

1 quart potatoes diced, 1 small onion, 1-2 pound milk cheese grated, 3-4 tsp. salt, 1-2 can pimentos, 4 tbsp. butter, 4 tbsp. flour, 2 cups milk, 1-8 tsp. pepper. Wash and pare potatoes, cut in 1-2 inch cubes. Put in stew pan and add onion chopped fine and pour boiling water to cover all. Bring to boiling point and let boil five minutes. Add pimentos drained and dried on a towel, and cut in thin strips; again bring to a boil and let boil 5 minutes. Drain and put in buttered baking dish. Melt butter, add flour and blend well, then pour the milk on gradually stirring well. Bring to boiling point and add grated cheese and other seasoning. Pour sauce over potatoes and bake in oven until brown.

MRS. R. J. ROBERTS

New Potatoes

Put new potatoes which have been pared into a double boiler, cover with milk, add tsp. butter, salt and pepper and a few leaves of green mint. It will take about an hour to cook them. Mint leaves should be removed before serving.

MRS. RICHARD ELAM

Creamed New Potatoes and Peas

Pare about one dozen medium sized new potatoes, boil till tender, mash and add 1-4 pt. cream, salt and white pepper to taste. Make a mold of these on the plate and hollow the center and in each put a helping of new green peas cooked until they are tender and seasoned with a pinch of sugar, salt, pepper and a tbsp. of butter.

MRS. VERNON KIKER

Sweet Potato Balls

Wash, peel and boil sweet potatoes. The amount governed by the number you want to serve. When tender drain off water and mash potatoes and beat until they are soft, smooth and fluffy. If necessary add a little rich milk, but be careful and do not get too thin for it is very necessary to keep these potatoes as stiff as possible. Take small amount in your hands and roll it around a marshmallow, then roll this ball in crushed post toasties. This ball should be about the size of a small orange. Let stand awhile and roll again in post toasties. Have enough fat in pan to cover balls. Before dropping balls into fat, have it piping hot. Cook until a golden brown and serve immediately.

MRS. JOSEPH C. LOONEY.

Stuffed Potatoes

Prepare rather large potatoes for baking, greasing them well. Bake till done, cut in two lengthwise and scoop out potato, being careful not to break skins. Mash potato and season with salt, pepper, butter and cream. Replace in skins and over top sprinkle grated cheese and dash of paprika. Return to oven and bake till cheese is melted and browned.

MRS. RICHARD ELAM

Marshmallow Sweet Potatoes

Use large potatoes of good quality. Pare, cut in slices about 1-2 inch thick. Cook until tender in boiling water. Drain, place in a baking dish. Season plentifully with butter and a small amount of sugar. Place marshmallows on top, allowing one for each serving. Bake in a moderate oven until marshmallows are melted and light brown.

MRS. RICHARD ELAM

Caramel Sweet Potatoes

Cut boiled sweet potatoes in lengthwise slices about 1-4 inch thick. Put a layer of potatoes in a shallow well greased pan. Sprinkle generously with brown sugar, salt, cinnamon and dot with small pieces of butter. Place in a very hot oven until the sugar is melted and the surface nicely browned. Slices of pineapple placed in among the sweet potatoes add to the flavor.

MRS. A. A. WALKER

Spanish Okra

2 lbs. fresh okra, 4 ripe tomatoes, 1 large green pepper, 1 small onion, 4 slices of bacon, salt, pepper, hot sauce. Fry bacon until crisp, remove bacon from fat, chop okra, green pepper and onions and brown in the fat. Add the tomatoes and stew until tender. Season to taste and just before serving add the bacon, which has been broken up.

MRS. BONDY HARMON.

Okra and Tomatoes

Cook okra until tender, drain and add equal part of tomatoes, small onion and green pepper cut in bits. Season with salt, pepper and butter.

MRS. ROY GRACE.

Fried Cauliflower

Dip boiled cauliflower sections in beaten egg and then in bread crumbs. Drop into deep crisco heated to 375 degrees, or until a piece of bread will brown in it in 1 minute. Drain and serve hot with or without cream sauce.

MRS. A. A. WALKER

Buttered Cauliflower

Wash and drain one head cauliflower, place in kettle of salted water to completely cover. Cook without lid until tender. Drain, break apart and fry in butter until light brown.

MRS. A. A. CRISWELL.

Escalloped Corn

1 can corn, 1 cup rich milk, 1 egg, 3-4 cup cracker crumbs. Mix corn, egg and 1-2 cup milk, butter baking dish, add a layer of corn. Sprinkle with salt and pepper and cracker crumbs, then another layer of corn and cracker crumbs. Dot with butter. Pour over the remaining milk and bake in oven until light brown.

MRS. A. A. CRISWELL

Corn Custard

1 can corn, 2 tbsp. flour, 1 tbsp sugar, 1 tsp salt, pepper 2 eggs, 1 cup milk, 1 small glass of pimento. Mix dry ingredients with eggs, add corn and finely cut pimentos. Then add milk. Put in a baking dish and dot with pieces of butter, sprinkle with paprika. Place in a hot oven for a few minutes, then lower flame and bake slowly for about 45 minutes or until well set.

MRS. A. A. WALKER

Corn Fritters

1 egg, 1-2 cup of milk, 3-4 cup of flour, 3-4 cup corn 3-4 tbsp. butter, 3-4 tsp. baking powder, 3-4 tsp. salt. Beat the egg until thick, then add salt, melted butter, and milk. Sift in the baking powder and flour, beat until smooth, stir in corn mixing well. Cook in deep fat by dropping in small spoonfuls of the mixture.

MRS. W. M. CUMMINGS

Vegetable Cassarole

1 cup green beans, 1 cup English peas, 1 cup carrots, 1 cup dried prunes (diced) 1 tsp. salt, 4 tbsp. Wesson Oil, 1 tbsp. lemon juice, 1-2 cup water. Mix together and cook in cassarole for 1 1-2 hours.

MRS. J. R. HUGGINS

French Peas

To can of peas add one chopped onion, one head of lettuce and cook in liquid from can. Season and add a little butter and a teaspoon of hot cream. This will give a very "different" flavor to an ordinary dish.

MRS. WALTER S. THORNTON

Stuffed Green Peppers

Cut the top from six green peppers, take out the seeds and soak in cold, salt water for several minutes while preparing stuffing. Mix 1 cup cold ground meat, 1-2 cup cracker or bread crumbs, a little onion and 1 cup tomato soup. Mix well and stuff peppers. Fasten tops on with toothpicks. Set upright in baking dish in which has been poured a cup of hot water. Bake in moderate oven for thirty minutes.

MRS. RICHARD ELAM

Creamed Tomatoes

Make 1 cup of very thick white sauce. Season with 1 tsp. salt, 1 to 2 tsp. sugar and 1-4 tsp. pepper. Stir into this gradually 1 small can tomatoes. Serve on toast.

MRS. A. A. WALKER

Cymlings (Summer Squash)

Cook very young and tender small squash in boiling water until tender. Drain and mash. Season with butter, salt, pepper and a little cream, simmer for a few minutes stirring constantly.

MRS. A. A. WALKER

Baked Beans

One can pork and beans. Two tablespoons catsup, two tablespoons vinegar and two tablespoons brown sugar. One teaspoon mustard. One small onion (chopped). Four slices of bacon. Salt and pepper. Mix and put in casserole. Lay bacon on top and bake 45 minutes or one hour.

MRS. WALTER S. THORNTON.

Baked Lima Beans

1 1-2 cups dry lima beans. Soak in plenty of water over night. Parboil, drain, place in Casserole with 1-2 cup salad oil, 1-4 cup finely chopped onion, 1-4 cup finely chopped green peppers, 1 tbsp. salt, 1 tsp. pepper, 1-2 tsp. mustard, 2 cups stewed tomatoes, enough water to cover beans 2 inches deep. Bake in slow oven 2 hours.

MRS. CHAS H. DYMOND

Baked Beans

2 cups navy beans, 1 tsp. mustard, 1 tsp. salt, 1 1-2 tbsp molasses, 1 1-2 tbsp. sugar, 1 small onion chopped fine. Boil beans until skins loosen, drain. Place in baking dish after thoroughly mixing with other ingredients. Add enough boiling water to cover. Add boiling water as needed until the last hour of baking when no water should be added. Season well with bacon drippings or place in bowl under beans a generous piece of salt pork or cured ham. Bake four hours or until well done in moderate oven.

MRS. H. W. CARVER

Cabbage Balls

Medium size head of cabbage, 1-2 lb. pork and 1-2 lb. beef ground together, 1 green pepper, 3 ripe tomatoes, 1 small onion, 1 small can corn, salt, pepper, hot sauce. Tear the leaves from the cabbage and scald with water so they will roll. Chop green pepper, tomatoes, and onion, add these to the meat and corn. Mix thoroughly. Roll into balls and put in cabbage leaves. Fold the leaf around the ball and pin with tooth-pick. Cook with a very small amount of water for forty-five minutes at least.

MRS. BONDY HARMON

Scalloped Cabbage With Cheese

Drop the separate leaves of a small head of cabbage into boiling salted water. Cook for just a few minutes until tender and leaves are a bright green. Take from water and cut into small pieces. Put in a baking dish with about a 1-4 pound or less of grated cheese. Mix with about 2 cups of white sauce. Cover with cracker crumbs, small bits of butter and paprika. Bake in moderate oven until crumbs are brown.

MRS. A. A. WALKER

Creamed Cabbage

Shred cabbage and boil in salted water for 15 minutes, drain and add rich cream sauce. Serve at once.

MRS. W. S. MARTIN.

Hollandaise Sauce

1-2 cup butter, yolks of 2 eggs, 3-4 tbsp. lemon juice, 1-3 cup boiling water, 1-4 tsp. salt, few grains cayenne pepper. Add yolks of eggs, lemon juice and seasonings to 1-3 the butter, place in a sauce pan over boiling water and stir constantly till butter is melted. As it thickens add the rest of the butter, a bit at a time, add water and cook one minute. This is fine served over asparagus on toast.

MRS. W. M. CUMMINGS.

Turnips And Peas

Pare medium sized tender turnips, slice one end flat, scoop out the other end to form a hollow in turnip. Boil until tender in salted water. Remove to serving plate and fill center with creamed peas. If one has a color scheme calling for pink and green, turnips may be colored pink with fruit coloring and peas buttered instead of creamed.

MRS. W. S. MARTIN

Turnips and Carrots

Slice turnips and carrots and cook in a little water until tender. Drain. Season with salt, pepper and 1 tsp. sugar. Add 1-2 cup cream and 2 tbsp. butter, mash or put through potato ricer.

MRS. A. A. WALKER

Carrots Supreme

Cook two cups sliced carrots until tender, add one tablespoon butter, two eggs well beaten, 1-2 cup milk and salt to taste. Put in baking dish and cover with sliced onions. Bake 30 minutes.

MRS. W. S. THORNTON.

Stuffed Carrots

6 large boiled carrots, 2 onions, 2 tbsp. salad dressing, salt, paprika, sauce. Hollow out carrot centers and mince with onions, salad dressing and seasoning. Replace in carrots and bake for 1-2 hour in brown sauce. Serve hot.

MRS. W. A. BILLINGSLEY.

Glazed Carrots

1 tbsp. shortening, 2 tbsps. sugar, 2 tbsps. water. Place in cold skillet and add eight medium sized whole carrots which have been boiled until tender in salted water. Add 1 tbsp. finely chopped mint leaves and place over slow fire. Shake the skillet as it heats to roll the carrots in the seasoning until glazed.

MRS. C. L. KIRKPATRICK

Spanish String Beans

1 quart fresh or canned beans, 1 sweet pepper, 2 cups fresh or canned tomatoes, 4 tbsp. butter, 2 small onions, 1 tbsp. flour, 2 tps. salt. Cook onions, pepper and tomatoes until done, add flour, salt and butter to the vegetables. Mix with beans and bake until brown.

MRS. W. A. BILLINGSLEY.

Escalloped Asparagus

One large can of asparagus cut into inch pieces. Make a white sauce with juice of asparagus and enough milk to make 1 cup, two tbsps. butter and 1 tbsp. flour. Put layer of asparagus in buttered baking dish, then layer of crumbs, then asparagus and then another layer of crumbs. Pour white sauce over this and bake thirty minutes in moderate oven.

MRS. A. G. NICHOLS

Scalloped Egg Plant

Peel and boil 1 large egg plant in salt water till tender. Drain and mash fine. Add large tbsp. butter, 1 tsp sugar, pinch of salt and pepper, 1 egg well beaten. 3 crackers rolled fine. Put in individual baking dishes, sprinkle with cracker crumbs and bits of butter and bake till delicate brown.

MRS. A. A. WALKER

Mrs. Franklin Roosevelt, wife of Governor Roosevelt of New York, offers as one of her favorite dishes, the following recipe:

Italian Rice

Two tablespoons of butter, 4 medium-size onions, 1 cup rice, 1-2 teaspoon salt, dash red pepper, 3 cups chicken broth. Melt butter in shallow pan, cut up onions and put in melted butter. At the same time put in the cup of dry rice (the rice should not be washed). It can be picked over on a clean towel, as it will not brown if there is any moisture. Allow the rice and onions to become thoroughly browned in the butter over a low light. After rice and onions are uniformly brown, add chicken broth and simmer about half an hour. If chicken broth is not available, use a bullion cube dissolved in 3 cups of water. Have heat very slow; too quick cooking makes rice soggy.

Candied Sweet Potatoes

12 sweet potatoes, 1 cup melted butter, 1 tsp. salt, 2 cups brown sugar, 1-2 cup water. Wash and cook potatoes till half tender. Drain, peel, cut in halves lengthwise, and arrange in a shallow, greased pan. Cover with melted butter and a syrup made by cooking sugar and water together 5 minutes. Sprinkle with salt and bake in a moderate oven 1 hour, tasting frequently. They will be transparent when done. Serves eight.

MRS. J. A. PATTERSON.

Mexican Rice

Put into skillet a piece of butter size of an egg (or bacon drippings), into this put 1 cup uncooked rice, stir until slightly brown. Add 1 cup canned tomatoes, 1 small onion cut fine, add salt to taste and plenty of water to cook. Simmer slowly until well done.

MRS. H. E. HUTCHESON

Spanish Rice

1 cup rice cooked tender, 1 can tomatoes, 1-2 cup sliced onions, 1-2 cup sliced green peppers, salt and dash of cayenne pepper. In skillet put 4 tbsps. bacon fat, fry onions till light brown, add remainder of ingredients and cook slowly twenty minutes.

MRS. E. H. EVINS,
Wilburton, Okla.

Spanish Rice

Cook one cup rice until done, fry 2 medium sized onions in bacon drippings, add 2 green peppers minced, salt pepper and 1 tsp. Mexican chili powder, 1 can tomato paste. Let simmer for two hours, water may be added if necessary. Add any meat scraps or minced bacon and boil down until thick gravy, stir in rice and serve hot.

MRS. E. C. SMITH.

Spanish Rice

2 cups cooked rice, 2 tbsp. fat, 1 tbsp. chopped onion, 2 tbsps shredded green pepper, 1 1-2 cups canned tomatoes, 1-4 tsp. salt, buttered crumbs and pinch of cayenne pepper. Add onions, green pepper and seasonings to melted fat and cook until onions brown. Add tomatoes and cook until thick. Arrange in layers in baking dish alternating rice and tomato mixture. Cover with buttered crumbs (bread or cracker). Bake until heated through and crumbs are brown.

MRS. L. V. PORTERFIELD.

Quick Macaroni

1 box macaroni boiled in plenty of water till tender, drain, hold under cold water faucet and rinse, drain again, add 1 cup tomato soup and 1 cup sweet milk, heat quickly and serve.

MRS. E. H. EVINS.
Wilburton, Okla.

Easily Prepared Macaroni and Cheese

1 cupful of macaroni, broken into pieces, 1-2 cupful of milk, 2 cupfuls of grated American Cheese, salt, pepper, paprika, buttered bread crumbs. Cook macaroni in boiling salted water and drain. Heat milk and grated cheese over a low flame, stirring occasionally, until cheese is melted. Season well. Add the macaroni, mix carefully with a fork, pour into a casserole and cover with buttered crumbs. Bake in a moderate oven, 350-o-F., until the crumbs begin to brown. Garnish with disks of crisp bacon.

MRS. RICHARD ELAM.

Italian Spaghetti

Cook spaghetti in salted boiling water for 20 minutes. Drain, put 1 pound ground beef, 2 medium sized onions, 1 button garlic, salt, pepper and 1 tbsp. Mexican chili powder in skillet, let cook for 2 hours or more, add 1 can tomato paste, cook slowly till a thick gravy. Long cooking improves flavor. When ready to serve stir in the spaghetti. Can be served plain or with grated cheese. Mushrooms may also be added.

MRS. E. C. SMITH.

Mexican Spaghetti.

Fry 3 Spanish onions sliced quite thin in 1 cup of pure olive oil. Have ready 2 cups of canned tomatoes, 2 pounds of fresh mushrooms, or 2 cups of canned mushrooms, 1 red sweet pepper, 3 green sweet peppers, 2 dozen stuffed olives. Chop all in fine pieces. Boil the contents of one box of spaghetti until tender in salted water. Fry onions and add the remaining ingredients including spaghetti. Boil down very slowly for forty-five to sixty minutes.

MRS. RICHARD ELAM

Convent Pie (Macaroni Loaf)

Cook two cups macaroni, broken into half inch pieces, until tender in boiling salted water. Put in cold water a few minutes and drain. Put cup of sweet milk on stove and let it get hot (not boiling) set off of stove and put one cup dry bread crumbs in it. Grind or chop fine one onion, one green pepper, and one cup of cheese. Mix with bread and milk and macaroni. Stir in two or three well beaten eggs and sprinkle with paprika. Put in pan and bake in moderate oven about 30 minutes. Sauce for this may be made with one can of tomato soup, half cup of milk, flour to thicken and a little butter.

MRS. J. T. THORNTON,
Los Angeles, Calif.

Cheese Fondue

2 cups stale bread cubes (without crusts), 2 eggs, 1 cup milk, 1 cup finely chopped cheese, 1-4 tsp. salt, 1-4 tsp. mustard, 1-8 tsp. paprika, dash of cayenne, 1 tsp. worcestershire sauce. Soak cubes of bread in milk and beat with a fork until well mixed. Add well beaten eggs, seasonings and cheese. Cook in a double boiler until cheese is melted. Stir only occasionally for it is a custard and beating might cause it to separate. Serve on toasted crackers.

MRS. HARRY D. SIMMONS.

Chili Con Quesco

(A Cheese Mixture on Toast)

Fry one small onion cut fine in 1 tbsp. butter. Add about 1 cup tomato juice, stir constantly until well cooked. Add 2 beaten eggs, 1 cup grated cheese, salt and pepper and a dash of cayenne. Serve on hot toast.

MRS. H. E. HUTCHESON.

Baked Cheese Dreams

Spread 8 slices of bread with butter. Cover 4 slices of bread with slices of cheese. Sprinkle generously with paprika. Cover with remaining bread. Cut sandwiches in two and place in baking dish. Beat two eggs slightly, add 1-2 tsp. salt, 1-4 tsp. paprika, few grains cayenne and 2 cups milk. Strain over sandwiches and bake until brown.

MRS. A. A. WALKER.

Cheese Souffle

2 tbsps. of butter, 1 heaping tbsps. flour, mix and add yolks of 3 eggs, 1 cup grated cheese, 1-2 cup milk and salt and pepper to taste. Cook this until it thickens. Add beaten whites of eggs, stirring carefully. Bake in buttered dish 20 minutes.

MRS. C. H. DIXON.

Stuffed Tomatoes

Six ripe tomatoes, one large green sweet pepper, three tablespoons of butter, salt and pepper to sason and two cups cooked cream of wheat. Wash tomatoes, cut top off, remove pulp. To the pulp add the green pepper, chopped fine, the butter, salt, pepper and the cooked cream of wheat. Mix all together. Stuff tomatoes and bake in a slow oven for one half hour. One small onion or onion juice may be added if desired.

MRS. O. D. ROLLER.

Woodchuck

One cup tomatoes, 1-2 pound cheese, two eggs well beaten, cook tomatoes until lumps have disappeared, then add cheese stirring constantly until cheese has melted, add eggs and stir until thick. Season. Serve on crackers.

MRS. FRANK PHILLIPS.

Scalloped Asparagus

Butter a baking dish, put in layers—1 large can asparagus tips, 4 or 5 hard boiled eggs, diced; cracker crumbs, plenty of butter, salt and pepper. Cover top layer with crumbs, pour milk slowly around edges, cook slowly for about 1 hour. Serve hot.

MRS. JOHN S. LYLES,
Wagoner, Okla.

Candied Carrots

Boil six med. carrots. Scrap &
cut in strips. Mix $\frac{1}{2}$ c water
1 c brown sugar 2 tbs butter
in baking dish to make syrup.
Pour over carrots & bake.
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MEATS — FISH — GAME

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In roasting meat allow from fifteen to twenty minutes to the pound, and it should be put into a hot oven as the heat sears the pores and the juices are retained; the roast should be washed, wiped dry, well seasoned and put in pan with pieces of suet under it, but no water; it should be basted with its own drippings, which come when partly cooked; when boiling fresh meat it should always be put in boiling water and covered closely, salt meats should be placed in cold water and if very salty, pour off first water and put in another of boiling water, or it may be soaked in cold water over night.

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Mutton—Caper sauce, a tart jelly.
Roast Pork—Apple sauce.
Roast Lamb—Mint sauce.
Boiled Tongue—Sliced lemon, grated horseradish.
Boiled Ham—Mustard, currant jelly.
Fresh Salmon—Green peas with cream sauce.
Roast Goose—Apple sauce, cranberry sauce, grape or currant jelly.
Fresh Mackerel—Gooseberry sauce.
Venison or Wild Duck—Currant jelly.
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Baked Turkey

Select a young turkey, dress in the usual way, rub inside and out lightly with salt, and let stand over night. The next morning stuff with any good dressing. Melt butter or crisco, mix in enough flour to make a paste, spread thick over the turkey, place on rack of roaster, add cup of hot water, more if pan is very large. Place in hot oven uncovered to brown, when paste is browned lower heat, cover tight and bake slowly for 4 to 6 hours depending on size of turkey. Baste every 30 minutes with butter melted in hot water, 1 tbsp. butter to 1 cup water. Add water in roaster from time to time as needed.

Broiled Chicken

Individual chickens for broiling weigh generally 3-4 to 1 1-4 pounds. These are commonly split along the back and breastbone into two halves, allowing half a portion to each serving. Turn the flame of the broiling oven on full for ten minutes before using. Heat the wire rack of the broiler and grease it well by rubbing with a piece of fat. Singe, wash, and prepare the chicken for serving, wiping it thoroughly dry. Put on the heated broiler rack, which has been placed so that the chicken will be two inches below the flame. Coat with a protecting layer of hot fat by pouring hot melted fat or oil over the chicken (about 2 tbsps. of melted butter to a serving will suffice). Push the broiler rack into the hot broiler oven and watch the chicken closely. The oven door may be kept open to make supervision easier, if desired. The upper oven should be kept at a 550 degree F temperature to insure quick cooking of the chicken. Slow cooking extracts the juices and toughens the product. The chicken should broil in from twenty to thirty minutes. When done, it will be delicately browned all over and will be so tender that upon lifting the drumstick the cooked flesh underneath will tear.

Cracker Dressing for Fowl

Use either rolled crackers or cracker meal. To 2 cups meal or crumbs add 1 medium sized onion minced, celery minced, salt, pepper and sage to taste. Pour broth from parboiled fowl over mixture. Cover tight and let stand about ten minutes. Stir ingredients, add 1 egg and beat well. Place around and inside fowl dip a little broth over top and bake.

MRS. E. C. SMITH.

Oyster Stuffing

Mix 1 1-2 cups stale bread crumbs and 1 1-2 cups finely ground cracker crumbs; add 1-4 cup of oyster liquid and 2 1-2 tsps. salt, 1-4 tsp. pepper and pinch of mace to the crumb mixture. Stir thoroughly, then add 2 cups of small oysters or large ones cut in pieces.

MRS. B. F. DAVIS.

Apple Stuffing For Roast Goose

1 pint bread crumbs, 2 cups tart chopped apples, 1 tbsp minced onion, 1-3 cup celery cut in small pieces, 1 tsp. salt, pepper, 3 tsps. melted butter, hot water or stock to moisten. Brown minced onion in melted fat, add celery and chopped apples, cover and steam ten minutes. Add bread crumbs with seasonings and moisten.

MRS. B. F. DAVIS.

Smothered Chicken

Cut large fryer or young hen in pieces as for frying. Roll in flour and place in roaster which contains enough melted crisco to cover bottom of pan. Salt and pepper and place in hot oven uncovered allowing chicken to brown slightly. Add 2 cups hot water, cover roaster and cook in slow oven until chicken is tender. More water may be added if needed. When tender uncover and allow chicken to brown nicely.

MRS. RICHARD ELAM.

Chicken Pie

2 cups flour, 1-2 cup butter, scant, 3 tsps. baking powder, 1 tsp. salt, 1 egg. Enough milk to make a nice biscuit dough. Stew chicken until it falls off the bone. Shredded meat. Put in a shallow pan, placing the biscuit dough on top and bake in a moderate oven.

MRS. ROY GRACE.

Delicious Chicken

Prepare chicken as for frying, brown in hot fat, add flour sufficient for gravy, brown and add 4 cups water, 1-2 can tomatoes, 3 tsps. rice, 1 tiny onion, salt and pepper. Cook slowly until chicken is tender.

MRS. E. H. EVINS,
Wilburton, Okla.

Chicken Souffle

1 1-2 cup cold chicken, 1 cup cooked rice, 2 eggs. Cut chicken into small pieces, add to rice while hot. Season with butter and salt and add a little chicken gravy. Blend with well beaten egg yolks. Then add stiffly beaten egg whites. Bake until heated through and brown on top.

MRS. W. A. BILLINGSLEY.

Chicken Loaf

2 cups cold chicken, 2 hard boiled eggs, 1-2 package gelatine, 1-2 cup chopped olives and pimentos, pepper and celery salt. Place the scraps of chicken in a sauce pan with water enough to cover. Let boil and then simmer until the meat will drop from the bones. Remove meat and cut in small pieces, then put a layer of meat in a deep loaf pan, add a layer of the hard cooked eggs, a sprinkling of the olives and pimentos, season and alternate layers until all is used. Dissolve gelatine in 1-2 cup cold water, and add the broth the chicken was cooked in, add salt, celery, salt and pepper to taste, when partly cool pour over the other ingredients, put in ice box to harden. Slice in very thin slices for sandwiches, thicker for plain serving and garnish with parsley.

MRS. H. M. TATE.

Drop Dumplings

2 eggs, well beaten, 1-2 cup sweet milk, 3 tsps. baking powder, sifted with enough flour to make a dough that will drop from spoon. Salt. Have chicken well done with plenty of liquid. Thicken liquid with flour to make thin gravy. Drop in dumplings and cover vessel. Let boil 15 to 20 minutes. The best you ever ate.

MRS. C. B. BOYLAN.

Drop Dumplings

2 eggs well beaten, 1-2 cup sweet milk, 3 tsps. baking powder. Stir in flour till batter is stiff enough to drop from spoon and boil 10 minutes in whatever meat broth you may desire. Do not raise lid during cooking period. Thicken broth before putting dumplings in it.

MRS. THOS. J. HORSLEY.

Drop Dumplings

1 cup flour, 1-2 cup milk, 1-4 tsp salt, 2 tsps. baking powder. Mix quickly and drop by tsps. in the boiling broth. Cook 15 minutes without removing lid.

MRS. ELMER E. OGLE.

Rolled Dumplings

1 tsp. boiling water, little salt. Pour over flour and stir, then roll out and cut in squares and drop in boiling broth.

MRS. ELMER E. OGLE.

Baked Sugar Boned Ham

Have ham boned and tied in shape. Cover with cold water and bring slowly to a boil. Then add 1 onion cut in small pieces, 6 cloves, 1 bay leaf, juice of 1-2 lemon, 2 tbsps. vinegar, boil gently until tender. Remove from kettle and cool. Brush entire surface with powdered mustard, then spread with two cups brown sugar, mixed with two tbsps. bread crumbs. Insert cloves about an inch apart all over the top and sides of ham. Bake in moderate oven about ten minutes for each pound.

MRS. S. S. ORWIG.

Baked Ham

Take a 3 lb. canned ham, or boil one yourself until it is well done. Cover ham thickly with cloves stuck into crust and place in large baking pan. Take juice that came around the ham, put in 1 cup of brown sugar, 2 or 3 tbsps. of barbecue sauce and add A-1 or some other good meat sauce to taste. Pour over ham and place in oven. While ham is baking baste with the liquid every few minutes. It takes 1-2 to 1 hour to bake. When nice and brown and thoroughly seasoned, place ham on platter and serve sauce separately.

Sauce—Take liquid ham was baked in, add a little water, being careful not to get it too thin, and cook on top of stove a few minutes. Serve hot.

MRS. JOSEPH C. LOONEY.

Baked Ham

"Don't soak the ham." Cover the whole ham with a paste made of 1-3 cup of brown sugar, 1-3 cup powdered mustard, 1-3 cup flour, and water to mix. For baking, the ham is placed in a turkey roaster into which 3 quarts of sweet milk have been poured. A 12 to 15 pound ham should be baked for 5 or 6 hours. When the ham is well done use fork to roll skin off. Place in oven again until the fat browns.

MRS. JESS McMULLIN.

Virginia Baked Ham

1 slice cured ham, 3-4 inch thick, 1 tbsp. prepared mustard, 2 tbsps. brown sugar, 1 tbsp. vinegar, 1-2 cup water. Mix sugar and mustard and rub well into ham. Mix water and vinegar and pour over ham. Bake in covered roaster until done.

MRS. THOS. J. HORSLEY.

Baked Spiced Ham

Parboil a ham, allowing 20 minutes for each pound. When cool cut away skin off of ham. Make a thick paste of 1 cup brown sugar and mustard and spread on ham. Stick in a clove every 2 or 3 inches. Brown in a moderate oven for 1 hour. Baste occasionally with the ham liquid until a rich brown.

MRS. VERNON KIKER.

Ham Baked With Pineapple

1 thick slice of ham, 1 cup brown sugar, 2 tbsps. flour, 1 1-2 tbsps. mustard, 3 tbsps. water, 1 cup crushed pineapple. Cover the ham with a paste made of the sugar, flour, mustard and water. Pour pineapple over this. Have a cup of water in the pan. Cook in a slow oven until the ham is tender.

MRS. IRVIN WILSON.

Sliced Ham Hawaiian.

1 slice ham 1 inch thick, 5 tbsps. brown sugar, 1 cup pineapple juice. Six slices pineapple, 6 marshmallows. Sprinkle ham with brown sugar on both sides. Add pineapple juice mixed with a little water, cover and cook slowly for 20 minutes or until tender. Uncover. Lay on slices of pineapple which have been sautéed in hot fat, sprinkle with brown sugar, put marshmallow in center of slice. Place under broiler until marshmallow browns.

MRS. WALTER S. THORNTON.

Ham In Casserole

1 cup chopped ham, 2 cups hot mashed potatoes, 1 tsp. chopped onion, 1-2 cup milk, 1 tsp. chopped parsley, 1-2 tsp. mustard, 6 chopped olives. Mix ingredients, season, turn in buttered casserole, cover with buttered bread crumbs. Bake 20 minutes. Serve hot.

MRS. W. A. BILLINGSLEY.

Ham Hawaiian

Two 1 inch slices of cured ham, 1 cup brown sugar, 1 tsp. ground cloves, 1 tsp. ground cinnamon, 1 tsp. dry mustard, 1 large can sliced pineapple, 6 or 8 medium sweet potatoes, 1 bottle of cherries. Mix all spices and spread over ham. Pour pineapple juice over all. Place pineapple over top with a cherry in each ring. Bake in medium oven 1 1-2 hour. Parboil ham first if salty.

MRS. J. R. HUGGINS.

Ham Loaf

1 lb. cured ham, 2 lb. fresh ham, 3-4 cup sweet milk, 2 eggs, 1 can Campbell's tomato soup. Trim all fat from meat grind, beat eggs, add milk and eggs to ham. Season very slightly with salt and pepper. Make loaf. Cover with bread crumbs. Pour soup over loaf and bake about 3-4 hour.

MRS. L. M. HERSMAN,
Wagoner, Okla.

Ham And Beef Loaf

1 pound round steak ground, 1 pound cured ham ground, (include fat), 1 cup bread crumbs, 1-2 tsp. salt, 1-2 tsp. cloves, 1-2 tsp. ground mustard, pepper to taste, 2 eggs beaten, 1 cup milk or 1 cup tomatoes. Mix, form in roll and bake in greased pan in 450 degree oven for 1 hour. Baste with 1-2 cup water put in pan when loaf is placed in oven.

MRS. E. M. STROUD.

Ham Loaf

1 1-2 lbs. ham, 1 1-2 lbs. fresh pork, some fat, 1 cup cracker crumbs, 2 eggs, pepper, 1 cup milk. Make into loaf, stick with cloves and seven bay leaves and baste with 1 can strained tomatoes, occassionally adding a little water. Bake slowly 1 hour.

MRS. C. E. BOYLAN.

Ham Loaf

1 lb. smoked ham, 2 lbs. fresh ham, grind together, 2 eggs beaten well, 1 cup milk, 1 cup cracker crumbs, salt and pepper. Mix together working with hands until well mixed. Bake in hot oven 15 minutes, then set in pan of hot water and bake 1 1-2 hours with heat reduced in the oven.

MRS. H. E. HUTCHESON.

Ham Loaf

2 1-2 lbs. ground cured ham, 1-2 lb. ground beef, 2 cups bread crumbs soaked in milk, 2 eggs, pepper. Mix loaf and mold into shape desired. Stick loaf with whole cloves and place in oven with dressing made of 1-2 cup vinegar, 1-2 cup water, 1 tsp. prepared mustard and 2 tbsps. brown sugar. Baste often.

MRS. CARL SWANSON.

Ham Loaf In Gelatine

1 package lemon flavored gelatine preparation. 1 2-3 cups boiling water, 1-4 tsp. salt, 1-4 tsp. pepper, 1 tbsp. mayonnaise, 1-4 cup finely chopped celery, 2 tbsps. chopped sweet pickles, 2 cups chopped cooked ham. Pour the water over the gelatine preparation and stir until it has dissolved. Add the salt and cool. Add the rest of ingredients and pour into a loaf pan.

MRS. O. H. PRESSON.

Ham Loaf, Serving Eight

2 1-2 cups chopped cooked ham, 1 cup soft bread crumbs, 1 cup milk, 2 tbsps. finely chopped green peppers, 2 tbsps. chopped celery, 1 tbsp. finely chopped onion, 1-4 tsp. salt, 1-4 tsp. pepper, 2 eggs, 2 tbsps. butter melted. Mix ingredients and put into a buttered loaf pan. Bake 30 minutes in a moderate oven. Unmold carefully and surround with egg sauce.

MRS. O. H. PRESSON.

Ham Loaf

1 1-2 lbs. pork, 1 1-2 lbs. cured ham (ground), 2 well beaten eggs, 1 cup milk, 1 cup cracker crumbs. Mix and mold into shape. Place in greased baking dish and set in hot oven for 15 minutes. Then cover and place in pan of hot water and bake in oven (slow) for 1 1-2 hours.

MRS. ADDIE COBB ROBINSON

Wagoner, Okla.

Meat Loaf

2 lbs. loaf meat, 1 small onion, pepper and salt to taste, 1 sweet pepper, 1-2 can tomatoes, 2 cups bread crumbs. Mix. Mold in pan, pour remaining 1-2 can tomatoes over top of loaf. Lightly dredge with flour, cover with bacon rinds or suet. Bake in moderate oven.

MRS. E. H. EVINS,
Wilburton, Okla.

Meat Loaf

2 lbs. of ground meat, 2-3 beef and 1-3 fresh lean pork, 1 large green pepper, 1-2 small onion, 1 small clove garlic, 2 eggs, 1-2 cup tomato juice, 1 tbsp. salt, 1 tsp. pepper. Mix in order given, chopping onion, garlic and pepper very fine. Shape in the form of a loaf and place in baking dish, cover top with chili sauce or catsup. Start baking in a real hot oven and cook this way ten minutes and then for one hour, until thoroughly cooked but not dry. Thicken gravy with flour, add 1 cup water and pour over loaf.

MRS. A. A. CRISWELL.

Meat Loaf

1 lb. tender steak, 1-2 lb. veal, 1-2 lb. nice pork. Grind twice. Add 2 eggs beaten, salt and pepper, cracker crumbs, 1 cup sweet milk, a little butter, a large green pepper, 1 large onion may be shredded and cooked in same container, but not mixed with loaf. Plain gravy may be made while cooking by sifting a little flour over meat and pouring over it boiling water. Another gravy may be made by removing the loaf when done and pouring over the onions, pepper and drippings 1 can Campbell's tomato soup.

MRS. P. J. MARTIN.

Meat Loaf

1-2 lb. beef, 1-2 lb. pork. Salt, pepper, celery salt, 2 eggs, onion (medium size), butter and crackers, about enough to make the meat stick. Water in pan.

MRS. ROY AUBREY.

A Good Meat Pie

1 lb. beef, 1 lb. pork. Cook the meat separately until it falls apart. Shred, add salt and pepper. Thicken the stock and add the meat. Put all in a baking dish and cover with biscuit dough and bake.

MRS. ROY GRACE.

Mexican Steak

1 lb. round steak about 1 inch thick, pound flour in on both sides, as long as flour will stick, salt and pepper and sear in shortening. Cover with water, add 2 chopped green peppers and onion. Then pour 1 can of tomato soup over it and cook in oven slowly for one hour. Take out and grate cheese over top, then brown.

MRS. CURTIS FENTON.

Spanish Steak

1 1-2 lbs. beef round steak, cut 1 1-2 inches thick, 1-3 cup flour, 4 tbsps. bacon fat, butter may be used, 2 tbsps. chopped onions, 3 tbsps. chopped celery, 1 tsp. salt, 1-4 tsp. pepper, 1-4 cup tomatoes, fresh or canned, 1 cup water. Wash off the meat in cold water, drain well. Use a knife and pound the flour on both sides of the meat. Sprinkle with salt and pepper. Place the fat in a frying pan and when hot add the onions and green peppers and celery. Cook for 3 minutes. Add the meat and brown well on both sides. Add the tomatoes and a lid and bake in a slow oven for one hour. Add water and bake for another hour.

MRS. CHAS. H. DYMOND.

City Chicken

1 lb. pork ham, 1 lb. veal. Cut meat in 1 inch squares. Alternate pork and veal squares (2 each) on wooden skewer. Salt and pepper well, roll in egg, milk and cracker crumbs. Fry slowly in deep fat.

MRS. CURTIS FENTON.

Pork Fillet

1 slice fresh pork ham, 1 inch thick (center cut), cut ham into pieces about 3 inches square, salt and pepper with a sharp knife slit each piece have ready a dressing as for baked fowl, fill each pocket with dressing. Fasten with a toothpick, dip in beaten eggs, roll in cracker crumbs, drop in hot fat until a delicate brown, then place in steamer. Now place over meat green pepper and onion to taste, let steam about 3 hours.

MRS. CHAS. H. DYMOND.

Mock Turkey Legs

Have either pork or veal cut in very thin slices and beat in the salt and pepper necessary. Cut in strips 2x4 inches and weave back and forth on a skewer, using 1 or 2 strips for each "leg", shaping like a turkey leg. Roll in egg, then cracker crumbs. Fry in hot grease till browned, but not done. Then place in baker with a little water and cook an hour or little longer until done.

I. C. P.

City Chicken

1 lb. pork, 1 lb. veal, 6 skewers. Cut pork and veal in strips, wrap alternately on skewers, dip in beaten egg and bread crumbs. Brown in drippings and then cover and bake 1 hour.

MRS. WALTER S. THORNTON.

Mock Duck

Prepare dressing as for turkey and after pounding a round steak spread dressing over it, sprinkle with salt, pepper and a little butter. Lap over the ends roll steak tightly and tie closely. Spread butter over steak after tying. Lay steak on rack in bake pan, baking as a turkey or duck, basting often. A 1-2 hour in a brisk oven will bake. Pour gravy over it and serve hot.

MRS. W. M. CUMMINGS.

Pigs In Blanket

Wrap a piece of onion about the size of an English walnut in a strip of bacon. Around this wrap a piece of steak (tough cut may be used) about the size of the hand, which has been beaten and salted. Fasten the piece of steak together with toothpicks. Dredge with flour and fry in very hot fat quickly, place in a baking dish, cover with strained tomatoes and bake slowly for two hours or until the puree has cooked down to a thick sauce, and the meat is tender. 6 servings can be obtained from 1 1-2 lbs. of steak.

MRS. L. V. PORTERFIELD.

Veal Birds

Have veal round steak sliced as thin as it will hold together. Cut into pieces 2 inches by 3 inches. Have the desired number of pieces grind the remaining part and mix with bread crumbs, onions, salt, pepper and a small amount of sage. Wrap 1 tbsp. ground mixture inside flat pieces of steak and fasten with toothpicks. These resemble bird breasts very much and may be rolled the evening before they are to be used and kept in a covered dish in the ice box. Fry slowly for 1 hour in the oven.

MRS. ALBERT W. SHAW.

Salmon Croquettes

1 cup uncooked cornmeal, 4 cups boiling water, 1 tsp. salt, 1-3 tsp. pepper, slight grating nutmeg, 1 can salmon, egg and bread crumbs, frying fat. Cook the cereal, water and salt thoroughly as for mush, add pepper, nutmeg and salmon which has been carefully flaked. Turn into a square pan previously dipped into cold water; when cold unmold, cut into inch slices, dip in egg, then in bread crumbs and fry golden brown in deep fat. Drain on crumpled unglazed paper and serve.

MRS. CHAS. H. DYMOND.

Salmon Loaf

1 can red salmon, 2 tbsps. butter, 2-3 cup cracker crumbs, a little salt and pepper. Bake in moderate oven, serve with lemon slices and hard boiled egg.

MRS. E. H. EVINS,
Wilburton, Okla.

Tuna Loaf

1 cup Tuna fish, 1-2 cup crumbs, 1 cup milk, 2 eggs. Mix in order given. Beat eggs separately. Bake in a medium oven.

MRS. ROY GRACE.

Sea Chicken

1 40c can of tuna fish, 3 hard boiled eggs, 1 can peas, 2 cups white sauce. Put into a baking dish, a layer of peas, a layer of eggs, a layer of fish until the dish is filled. Then pour white sauce over top and bake an hour.

MRS. RUTH DOYLE.

Alaska Lunch

Put together in any order desired 2 layers of raw potatoes, sliced very thin, a good layer of broken canned salmon, 2 layers of canned peas, and a layer of 1 cup ground carrots and 1 chopped onion mixed. Add a little pepper to each layer. Mix thoroughly. Heat together 1-4 cup liquid from peas, 1-2 cup liquid from salmon, 1 cup milk, 1 beaten egg, then add 2-3 tsp. salt and 1 tsp. melted butter, pour this slowly over all and bake in a moderate oven for 30 minutes. Cover with a sprinkling of cracker crumbs and let brown quickly. Serve with hot cream sauce.

MRS. H. M. TATE.

Lobster Ala King

1 cup lobster meat, 1-2 cup cream sauce, 1-2 cup pimientos cut real fine, 1 tbsp. green pepper cut fine, 1 cup mushrooms, salt to taste. Serve on toast.

MRS. L. L. STURGEON.

Lamb Rechauffe

Place in casserole 2 cups cooked lamb, diced and free from fat and gristle. Add 3 cups of hot lamb broth, 1 cup strained tomatoes and 1 1-2 tps. of salt. Stir in 2-3 of a cup of washed rice and a minced pimento and bake 40 minutes. I sometimes add canned mushrooms as an extra delicacy.

MRS. E. W. WHITNEY.

Crab Meat In Patty Shells

1 cup crab meat, 1-2 cup mushrooms, 2 tbsps. butter, 2 tbsps. flour, 1 cup chicken soup, 2 yolks of eggs, salt and paprika, juice of 1-2 lemon. Melt butter, add flour, when it bubbles add soup or cream and cook until thick and smooth. Beat yolks slightly, add a little hot sauce, then gradually the remaining hot sauce. Add crab meat and mushrooms cut in pieces and seasoning. Heat and serve in heated patty shells.

MRS. GUY B. VAN SANDT.

Creamed Sweetbreads

2 pairs sweetbreads, 1 tbsp. parsley, 1 cup celery, 1-2 tsp. salt, 2 tbsps. butter, 4 tbsps. flour, 1 cup stock, 1 cup milk, 1 egg yolk. Soak sweetbreads in salt water for 1 hour. Drain, put in sauce pan with parsley, celery and salt and enough water to cover. Bring to boiling point. Reduce heat and cook slowly 30 minutes. Strain off and measure the stock. Discard the fat and connective tissues from the sweetbreads and cut them in small pieces. Melt butter, add milk and stock and stir until thick. Add sweetbreads and keep hot over water. Put in parsley and beaten egg yolk just before serving. Serve in patty shells.

MRS. A. G. NICHOLS.

Hungarian Goulash

A round steak about 3 inches thick. Pound into it all the flour possible, using the edge of a plate. Keep pushing together so it will not spread out. Put into skillet a piece of suet cut in small pieces and let fry out, then put in beef and brown on each side. Slice over this 3 good sized onions and pour over it a pint can of tomatoes. Season with salt and pepper and let cook for 3 hours if possible over a slow fire.

MRS. D. G. HART.

Porcupine Balls

1 lb. hamburger meat, 1 cup rice, 1 tbsp. chopped onion, 1 tbsp. minced parsley, salt, pepper or paprika, to season. Put boiling water on rice and let it set with lid on. Mix other ingredients and add to rice. Make in balls and fry brown on each side. Add water and cook on stove covered or in oven 40 to 45 minutes. Put in can of tomato soup and cook 15 minutes longer.

MRS. J. T. THORNTON.
Los. Angeles, Calif.

Chili Mac

1 package macaroni, 1 large can tomatoes, 1 lb. ground beef, 2 large onions, 1 can Brown Beauty beans, 2 heaping tbsps. chili powder, 2 tbsps. salt, 1-4 tsp. red pepper. Boil and blanch the macaroni, fry chopped onions slightly, add beef and cook for ten minutes. Add all ingredients and cook very slowly for 3 hours.

MRS. S. A. WILKINSON.

Casserole Of Rice And Meat

1 cup of hot steamed rice, 2 cups chopped meat, salt, pepper to taste, celery salt to taste, onion and lemon juice to taste, 1 beaten egg, 1 cup bread crumbs, hot stock parsley. Line a well buttered pan with the steamed rice, add the seasonings to the meat and egg, the bread crumbs and sufficient stock to bind them together. Turn them into the prepared mold and cover with rice. Cover with a buttered lid and bake in a moderate oven for 45 minutes. Serve with tomato sauce.

MRS. CHAS. L. ROGERS.

Stuffed Peppers

Take 1 large pepper for each person. Remove stem, pulp and seeds, parboil for 10 minutes in salted hot water, fill with the following: 2 cups ground beef, 1 cup of cooked rice, 1 small onion ground and cooked in butter to which meat and rice are added. When done remove this from stove and add 2 tbsps. of minced parsley, salt and pepper, add a dash of cayenne. Then 2 unbeaten eggs mixed with rice, meat, etc. Stuff the peppers full and place on a pan which has a little water on the bottom and bake in a moderate oven 20 minutes. Then remove and place on buttered toast with a little tomato catsup on top of them. Enough for stuffing eight.

MRS. CHAS. H. DYMOND.

My Favorite Stewed Eels

First acquire your eels. Large eels. Cut in pieces 3 inches long. According to this an eel 3 yards long would yield 36 pieces. Then put them in a stew pan with an onion, 2 bay leaves, a spring of thyme and parsley, six cloves, a blade of mace, a glass of sherry and 2 of water. Place the stewpan over a moderate fire and let simmer about 20 minutes, or according to the size of the eels. When done drain upon a cloth, dress them in pyramid upon a dish without a napkin. Pour a little Matelote over them. Use the stock the eels have been cooked in and make Matelote sauce as for salmon matelote sauce.

MRS. C. GUY CUTLIP.

American Chop Suey

1 small onion chopped fine, 2 buttons garlic chopped fine, 1-2 lb. round steak ground, 1 cup macaroni which has been cooked tender, 1 cup chopped celery, 1 cup tomatoes, 1 medium green mango pepper, salt, pepper, paprika, dash of red pepper. Brown onion and garlic in 2 tbsps. fat, add meat and brown, add tomatoes and macaroni, a little water when needed and cook slowly 1-2 hour, add celery and mango (cut in small cubes) and cook 1-2 hour longer, adding water as needed to keep it covered. Serve hot. With a drink, bread and butter this chop suey makes a lunch.

MRS. W. W. McDONOUGH.

Broiled Wild Duck

Fill dressed ducks with sliced onion, celery tops and apple (not to be eaten), or with cooked sauer kraut. Grease an iron skillet and place ducks, breast up, in it. Grease breasts well. Put in top of a very hot oven. When skillet begins to smoke add a little hot water. Keep oven hot and at the end of 30 minutes (45 for large ducks) the ducks should be done. A few minutes before taking from oven sprinkle with salt and cover with strips of bacon to brown. The skin of the ducks should be crisp brown and the breast meat very juicy and tender. If rare meat is liked cook the ducks only 20 minutes.

MRS. A. A. WALKER.

Unusual Weiners

Roll out thin dough (bread or biscuit). Roll a weiner with a little mustard in a piece sufficient to cover it. Bake with a little butter or fat.

MRS. E. H. EVINS,
Wilburton, Okla.

Ham Sauce

Whipped Cream and horseradish mixed to suit taste.

MRS. ADDIE COBB ROBINSON,
Wagoner, Okla.

Egg Sauce

4 tbsps. butter, 4 tbsps. flour, 1-2 tsp. salt, 1-4 tsp. paprika, 1-4 tsp. celery salt, 2 cups milk, 1 egg well beaten. Melt butter and flour and blend. Add seasonings and milk. Cook until thick and creamy. Stir constantly. Add egg beat 1 minute. Serve at once, poured over loaf.

MRS. O. H. PRESSON.

Tartar Sauce

To 1 cup oil mayonnaise add 2 tbsps. finely minced onion, 1 tbsp. finely minced parsley, 1 tbsp. each of chopped capers, olives and cucumbers, 1 tbsp. fine chopped sweet pickle, 1 tbsp. vinegar. Served cold with fish.

MRS. C. GUY CUTLIP.

Creole Sauce

4 tbsps. butter, 4 tbsps. flour, 1-4 cup green pepper shredded, 1 small cone garlic, 1 can small button mushrooms, 1 1-2 cups thick, well seasoned tomato pulp, 1 1-4 cups brown stock. Salt, pepper and cayenne.

MRS. P. J. MARTIN.

Tuna Chowder

1 can tuna, 4 cold boiled potatoes, 2 cold boiled onions, 1 can tomato soup. In a baking dish place a layer of potatoes, same of onions, and layer of tuna, salt and dot with butter. Repeat layers and pour over all the tomato soup with a little water. Cover with bread crumbs and bake in hot oven 1-2 hour.

MRS. DON FRASER.

Chop Suey
6 slices bacon
1/2 c. flour
1/2 lb. meat chopped fine
1/2 lb. pork
2 c. water
2 c. celery
1 onion
2 tbsps. salt
2 tbsps. chop suey
1 no 1 can mushrooms
1 no 2 can bean sprouts
1 c. uncooked rice

Cut bacon in 1 in. sq. brown, add flour & brown it well, then chopped meat & pork. When thoroughly brown, add water cover & allow to cook 1 hr. Uncover, add celery, onion, salt & sauce, & cook another hour. Add mushrooms & sprouts cook 1/2 hr. Pour over rice which has been cooked 20 min. drained & reheated.

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CAKES

"With weights and measures just and true
Oven of even heat;
Well buttered tins and quiet nerves
Success will be complete."

Large White Cake

2 cups sugar, 1 cup butter, 3 cups flour, 1 cup milk, 2
tsp. baking powder, whites 10 eggs, flavoring. Cream but-
ter and sugar, sift flour and baking powder 3 times. Add al-
ternately with milk to butter and sugar mixture. Fold in
stiffly beaten whites last. Makes 3 layers or 1 large loaf.
MRS. C. H. HANSON.

White Cake

1 1-2 cups sugar, 1-2 cup butter, 1-2 cup milk, 1-2 cup
water, 3 cups pastry flour, 3 tsp. baking powder, 2 tsp.
vanilla, 1-4 tsp. almond flavoring, 3 egg whites beaten stiff.
Cream the sugar and shortening, sift together the baking
powder and flour and add to the above mixture alternately
with the water and milk. Beat in extracts and lastly fold
in egg whites. Bake in 2 large layers.

Filling—3 tbsps. of cake batter in a small pan, add 1
cup milk and cook together until thick enough to spread.
Add to this 1-2 cup cocoanut, 1-4 cup nuts, and 4 or 5
cherries. Let cool and spread between layers. Frost with
boiled icing.

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Yellow Angel Food

1 1-2 cups sugar, 1 cup water, 1 cup cake flour, 6 eggs, 1 tsp. cream of tartar, pinch of salt, vanilla. Boil sugar and water until it hairs. While this is boiling sift flour and cream of tartar together, sift several times. Add pinch of salt to egg whites and beat until stiff. Pour syrup into whites, beating while pouring. Add beaten egg yolks, fold in flour mixture, vanilla to taste. Bake in ungreased angel cake tin, in slow oven, (250 degrees F). Let cake hang in inverted pan for sometime before removing from pan.

MRS. LUCY B. COLE.

Large Gold Cake

Yolks of 12 eggs, 2 cups sugar, 3-4 cup butter, 1 cup cold water, 4 cups pastry flour, 4 1-2 tsps. baking powder, 2 tsps. vanilla. Sift flour, measure, add baking powder and sift three times. Cream butter and sugar, add beaten yolks, stir well. Add water and flour alternately. Bake in ungreased mold about 1 hour. Oven should be slow until cake rises, then increase heat and brown.

MRS. H. W. CARVER.

Yellow Angel Food

1 1-2 cups sugar, 1 cup water. Boil until it will form a soft ball in cold water. Beat the yolks of 6 eggs until light and the whites until stiff. Add the syrup to the whites and set aside to cool. Sift 1 1-4 cup flour and tsp. cream of tartar together several times. Add yolks of eggs to egg whites and syrup, then fold in the flour, 1 tbsp. at a time. Flavor. Bake in a slow oven 45 to 60 minutes, Ice with your favorite icing.

MRS. JAMES R. FRAZIER.

"Birdies" Sunshine Cake

1 cup sifted cake flour, 3-4 tsp. cream of tartar, 1 1-2 cups sugar, 1-2 cup water, 6 egg whites, beaten light, 1-4 tsp salt, 6 egg yolks beaten light. Sift flour once, measure, add cream of tartar and sift 4 times. Boil sugar and water until it threads. Pour hot syrup in fine stream over egg whites to which salt has been added, beating constantly. Continue beating as mixture cools. Add egg yolks. Fold in flour gradually. Add extract. Pour into ungreased tube angel food pan, and bake in slow oven 60 minutes. Remove from oven, and invert pan 1 hour or until cold.

MRS. R. H. TODD.

Fairy Food Cake

1 1-2 cups sugar cooked with a little water until it threads. Pour over the beaten whites of 6 eggs. Add yolks of eggs well beaten, add 1 cup of Swansdown flour and 1-2 tsp. cream tartar. Flavor with 1-2 tsp. each of vanilla and almond. Icing—1 tbsp. butter, 2 cups powdered sugar well mixed add cream until right consistency to spread on cake.

MRS. A. A. WALKER.

Sponge Cake

2 cups sugar, 2 cups flour, 1-2 cup water, 6 eggs, 1 tsp. cream tartar, vanilla. Beat yolks until very light, add sugar to egg gradually beating hard. Add cream of tartar to flour and sift slowly into egg mixture alternating with water. Add vanilla and stiffly beaten egg whites. Bake as an angel food in an ungreased tube pan for 30 or 40 minutes.

MRS. CARL SWANSON.

Angel Food Cake

1 cup sugar, 1 cup flour, 1 cup sweet milk, 3 tsps. baking powder, 1-8 tsp. salt, 3 egg whites beaten stiff. Scald milk, sift flour and sugar four times, add baking powder and salt and sift again. Stir hot milk into this gradually. When well mixed fold in stiffly beaten egg whites. Pour into pan which is warm but not greased. Bake 45 minutes in moderate oven. (No flavoring in cake).

MRS. E. C. SMITH.

English Wedding Cake

3 cups white cane sugar, 1 cup butter, 1 cup milk, 4 1-2 cups cake flour (sifted 5 times), 5 tsps. baking powder, 2 tsps. orange extract, 1 tsp. pineapple extract, 12 egg whites. Cream butter and sugar until light, add alternately milk and dry ingredients sifted together, add extracts and last fold in very carefully stiffly beaten whites of eggs. Bake in moderate oven about an hour increase heat at last until golden brown. Bake in large stem pan lined with oiled paper and place flat pan of water in bottom of oven during first half of baking period.

MRS. H. W. CARVER.

Five Egg White Cake

7-8 cup crisco, 2 cups sugar, 3 cups flour, 3 tsp. baking powder, 1-4 tsp. salt, 1-2 tsp. lemon extract, 1-2 tsp. almond or vanilla, 2 cups sweet milk, 5 egg whites. Sift flour once, measure, add baking powder and sift 3 times. Cream shortening until light and fluffy, then add sugar gradually and cream together thoroughly, add sifted flour and baking powder to creamed mixture alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring, fold in egg whites. Bake in layers about 20 to 25 minutes.

MRS. R. H. TODD.

Angel Food Cake

1 cup Swansdown Cake Flour, 1 cup egg whites, 1-4 tsp. salt, 3-4 tsp. cream of tartar, 1 1-4 cup sifted fine granulated sugar, 3-4 tsp. vanilla, 1-4 tsp. almond extract. Sift flour once, measure and sift 4 more times. Beat egg whites with Dover beater till foamy then add cream of tartar and salt, beat till stiff but not dry, fold in sugar little at time, then flour the same way, lastly the flavoring. Pour in Angel food pan which has not been greased. Bake in very slow oven (275 degrees) for about 30 minutes then increase heat gradually. Should bake about an hour. Invert pan letting cake cool before removing it. Ice with any desired icing.

MRS. FRANK McGUIRE.

Yellow Angel Food

5 eggs, 1-2 cup cold water, 1 1-2 cups sugar, 1 1-2 cups flour, 1 tsp. vanilla, 1 tsp. salt, 3-4 tsp. cream tartar, 1-2 tsp. baking powder. Beat yolks of eggs well, beat water into eggs, add sugar, and beat, add flour, baking powder and salt sifted together. Add vanilla. Beat egg whites stiff adding cream tartar to them when they are foamy. Fold in whites and pour into angel food pan. Bake in oven which is slow at first and after 15 minutes increase heat. Bake 1 hour. Use regular solid bottom angel food pan.

MRS. H. J. SHANDS,
San Antonio, Texas.

Orange Loaf Cake

Yolks of 10 eggs, 1-2 cup butter, 2 1-2 cups flour, 2 cups sugar, 1 large orange grated rind and juice, 2 tps. baking powder. Squeeze the juice in a cup, add sweet milk till the cup is 2-3 full, then mix with other ingredients.

MRS. FRANCES LYLES,
Wagoner, Okla.

Cora Belle's White Cake

1-2 cup butter, scant, 2 cups sugar, 1 cup milk, 2 3-4 cups flour, whites of 3 eggs, 3 tps. baking powder.

MRS. FRANCES LYLES,
Wagoner, Okla.

Arts and Crafts Birthday Cake

1 cup butter, pinch salt, 3 cups sugar, 1 cup sweet milk, 5 cups sifted Swansdown Cake Flour, 6 tps. baking powder, 2 tps. vanilla, 1-2 tsp. almond, whites of 12 eggs beaten stiff. Bake in large pan with false tube. Beat shortening light, add sugar and beat well, add flour and other dry ingredients, alternately with milk and half of egg whites. Then add other six whites of eggs beaten stiff. Bake in a very slow oven 1 hour and a half, or until the cake is done. Should be baked in tiers and decorated with candles.

MRS. S. S. COBB,
Wagoner, Okla.

Devil's Food Cake

First Part—Melt 2 sqs. chocolate, in double boiler, add 1-2 cup boiling milk, 1 cup white sugar then cool. Second Part—3-4 cup butter, 1 cup white sugar, 1 cup boiling milk, 2 1-2 cups cake flour sifted twice before measuring, 3 eggs beaten separately. Cream butter and sugar, add egg yolks, milk and flour alternately. Add tsp. soda to milk, add first part. Lastly fold in beaten whites to batter, 2 tps. vanilla. Filling for cake, 1-4 cup butter creamed, add yolk of 1 egg, 5 cups powdered sugar, 1-2 cup very strong coffee. Must be very hot, add coffee alternately with sugar, 2 tps. cocoa, 2 tps. vanilla.

MRS. H. J. SHANDS,
San Antonio, Texas.

Shamrock Cake

Cream 3-4 of a cupful of butter, well and add gradually 2 cups of fine granulated sugar. When light and fluffy add 1 cup of sweet milk alternately with 3 cupsful of pastry flour sifted with 3 1-2 tps. of baking powder, 1 cup of chopped pecan meats. Last of all, fold in the whites of five eggs stiffly beaten and a teaspoonful of vanilla. Pour into a round cake pan which has been greased and floured. Bake in a very moderate oven.

MRS. A. M. SERAN

Inexpensive Cake

Mix carefully. Cream three tablespoonfuls of butter, add 3-4 cup sugar slowly, add 3 egg yolks, beaten. Mix well. Add alternately 1-2 cup milk, 1 1-4 cup flour to which 3 tsps of baking powder have been added. Bake in moderate oven about thirty minutes. Ice with a soft powdered sugar icing made by creaming, 1-2 cup butter adding the unbeaten white of egg. Beat, and add slowly 3 cups sugar and a drained cup of crushed pineapple.

MRS. JOHN S. LYLES
Wagoned, Okla.

Syrup Angel Cake

One and one-half cupful sugar, one-half cupful water, six eggs, 1 tbsp. lemon juice, grated rind of half lemon, 1 cupful of pastry flour, 1-4 tsp. salt, 1-4 tsp. cream of tartar. Sift flour five times before measuring. Boil sugar and water until it spins a thread, then pour over the stiffly beaten eggs, beating constantly until cool. Beat the yolks of the eggs until smooth and thick, then fold into the syrup-egg mixture. Add the lemon juice and grated rind and, last of all, fold in the flour to which has been added the salt and cream of tartar. Bake one hour and fifteen minutes in a very slow oven.

MRS. D. W. ANDERSON.
Oklahoma City, Okla.

Puff Cake

1-4 cup butter, 1 3-4 cups granulated sugar, 3 cups pastry flour (Swan's Down preferred), 4 level teaspoons Baking powder, 1-2 tsp. salt, 1 cup sweet milk, whites of 5 eggs, vanilla. Pack measuring cup half full of butter. Turn into your mixing bowl and cream thoroughly using the back of a wooden whip. Blend 1 3-4 cups of sugar with the butter adding a little at a time. Do not put all of the sugar in at once. Beat vigorously. Sift the flour once, then measure it. Add the baking powder and salt and sift 2 or 3 times. Then add the flour mixture alternately with 1 cup of milk to the sugar and butter mixture until it is all mixed in thoroughly. Whip the whites of 5 eggs very stiff, so stiff that you can cut them with a knife. Add 1 teaspoon vanilla. Carefully fold the beaten whites into the batter. Do not beat at all after whites are added. Simply fold. This cake can be baked in either two layers or in a loaf. For a loaf, I use an octagon tin measuring 9 1-2 inches wide by 3 1-2 inch high. Grease your tin with lard and dust with flour.

MRS. D. W. ANDERSON.
Oklahoma City, Okla.

Angel Food Cake

Sugar, 1 1-2 cups; flour, 1 cup; eggs, 12 whites; cream tartar, 1 tsp.; flavoring, 1 tsp. Sift flour and sugar then measure. Beat eggs with 1-4 tsp. salt till foamy, then add the cream of tartar and beat a little, then the flavoring and beat till stiff but not dry. Fold in sugar with a spoon, a little at a time and last the flour gradually. Place in slightly warm oven, bake 35 minutes, increase the heat and bake 10 more. Invert pan and cool.

MRS. DON FRASER.

White Cake

4 scant cups flour, 1 cup butter, 2 cups sugar, 1 cup milk, 2 tsps. baking powder, 6 whites of eggs, 1 tsp. vanilla. Filling—2 cups sugar, 4 tsps. water. Cook till it strings, pour over whites of two eggs. Warm 6 marshmallows and stir in. Cool and add flavoring and thin with whipped cream. Makes three layers.

MRS. STEVE DOUGLAS.

Skillet Cake

First melt 1 heaping tbsp. butter and 1 large cup brown sugar in an iron skillet, draw off of fire and sprinkle nuts over and pineapple diced over sugar mixture. Let stand while you prepare cake. 3 eggs beaten separately, 1 cup sugar, 1 1-2 cups flour, 3 level tsps. baking powder, 1 2 cup boiling water, 1 tsp. vanilla or lemon. Mix in order given. Pour in skillet and bake in oven until cake is done. Turn out of skillet and let cool. Serve with whipped cream. Also very good made with prunes instead of pineapple.

MRS. M. A. SPENCER.

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Banana Nut Cake

2 cups sifted Swansdown flour, 3 tsps. baking powder, 1-2 cup butter, 1 cup sugar, 1 tsp. vanilla, 2 eggs beaten separately, 3-4 cup milk. Add baking powder to flour and sift 3 times. Cream butter and sugar, add yolks then flour alternating with milk. Add vanilla, fold in egg whites. Bake in 2 layer pans. When cool cover layer with sliced bananas, pour over this brown sugar frosting. Then add second layer and put remaining frosting to which has been added 1-2 cup chopped nuts.

MRS. W. A. BILLINGSLEY.

Pineapple Meringue Cake

1-2 cup butter, 1-2 cup sugar, 4 egg yolks, 1-2 cup cake flour, 4 tbsp. milk, 2 tbsp. cake flour, 1 tsp. baking powder, 1-4 tsp. salt. Cream the butter and sugar, add egg yolks well beaten, mix thoroughly. Add the flour which has been sifted before measuring alternately with the milk. Sift the remaining 2 tsps. of flour and the baking powder and salt and add last. Mix thoroughly, pour into 2 layer pans and add meringue topping, 4 egg whites, 3-4 cup sugar, 1 tsp. vanilla, 3-4 cup chopped nuts, beat the egg whites to a froth, then add the sugar gradually (the meringue should stand to a point) add vanilla. Spread on layers sprinkle nuts over top and bake in moderate oven (325 to 350 degrees) for 20 to 25 minutes. Remove from pan, turn meringue side up, let cool and add — Pineapple filling, 1 cup whipped cream, 1 1-2 tbsp. powdered sugar, 1 cup crushed pineapple, 1-4 tsp. vanilla. Place 1 layer, meringue side down on cake plate, whip the cream, add powdered sugar, drained pineapple and vanilla, spread the filling on the layer, place the other layer on top meringue side up. Better when fresh.

MRS. HERMAN SHEPHARD.

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Burnt Sugar Cake — Excellent

Burn or melt 1-2 cup of sugar, set aside to cool, cake 1-2 cup butter, 1 1-4 cups sugar, 2 eggs, 1 cup of water, 3 cups flour, 3 tsps. baking powder, 3 tsps. burnt sugar. Cream butter and sugar, beat eggs separately, when mixed beat 5 minutes hard then add vanilla and egg whites last. For Icing, boil 1 cup of sugar 1-2 cup water until it will spin thread, pour over well beaten whites of 2 eggs, beat well and add 3 tsps. of burnt sugar and vanilla.

MRS. LUCILLE FRAZIER PACE.

McAlester, Okla.

Burnt Sugar Cake

1-2 cup butter creamed, 1 1-2 cup sugar added gradually, 2 egg yolks beaten, 1 cup cold water, 2 cups flour, beat 5 minutes, add 1-2 cup of flour, 3 rounded tsps. baking powder, 2 or 3 tsps. burnt sugar, little salt. Fold in 2 whites of eggs beaten stiffly.

MRS. E. D. ORWIG.

Mrs. Alvin T. Fuller, wife of Governor Fuller of Massachusetts, is responsible for the following recipes:

Caramel Cake With Butter Frosting

Two eggs, 1 1-2 cups sugar, 1-2 cup butter, 1 cup milk, 2 cups flour, 2 tsps. cocoa, 2 tsps. Royal baking powder, pinch of salt, 1 tsp. vanilla. Cream butter and sugar, add eggs well beaten. Sift flour, cocoa, baking powder and salt together, add to egg mixture alternately with the milk. Add flavoring, bake in moderate oven one hour.

Butter Frosting—1 tsp. butter, 1 tbsp. cocoa, 1 heaping cup confectioners' sugar, 1 1-2 tbsp. warm milk, 1-2 tsp. vanilla.

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Wewoka, Okla.

Quick Cake

4 tbsps. crisco, 2-3 cup sugar, 1 egg, 1-2 tsp. flavoring, 1 1-2 cups flour, 1 1-2 tsps. baking powder, 1-2 tsp. salt, 1-2 cup milk. Stir crisco and gradually work in sugar, flavoring and egg yolks. Sift together the dry ingredients and add them alternately with the milk to the first mixture. Then fold in stiffly beaten egg whites. Can be baked in layer or loaf in moderate oven.

MRS. E. C. SMITH.

Nut Cake

1 cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 4 eggs, 2 tsp. baking powder, 1 cup chopped nuts. Cream butter and sugar, add egg yolks and then flour and milk alternately. Then add the nuts and last the stiffly beaten whites of the eggs. Can be baked in layers or in a loaf. Ice with orange icing.

EDITH V. HUFFER.

Raisin Fudge Cake (With Almonds)

1-2 cup butter, 1 1-2 cups sifted brown sugar, 2 egg yolks, 1-2 cup sifted brown sugar, 1 cup chopped raisins, 4 ounces or squares chocolate, 1-2 cup hot water, 2 tbsps. granulated sugar, 1-2 cup thick sour milk, 2 1-2 cups flour, 1 tbsps. baking powder, 1-2 tsp. cinnamon, 1-2 tsp. soda, 1-4 tsp. cloves, 2 egg whites, 1-3 cup blanched almonds. Beat butter to a cream and gradually work in the first measure of sugar, beat egg yolks in, beat in the second measure of sugar the raisins and melted chocolate. Sift together the flour, baking powder, soda and spices and add them to first mixture, add alternately with the water and sour milk, lastly fold in the stiffly beaten whites of the eggs. Turn into a tube loaf cake pan, split the almonds and press one edge of each half nut into top of cake, sift the granulated sugar over the almonds and top of cake. Bake about fifty minutes in slow oven.

MRS. A. T. GLOVER.

Quick Devil's Food Cake

1-2 cup butter, 1 cup sugar creamed together, 1 egg, 2 heaping tbsps. cocoa, 1 cup sour milk, 1 tsp. soda, 1 tsp. vanilla, 1 1-2 cups flour, 1-2 tsp. salt. Bake in slow oven 45 minutes.

MRS. CHAS. GLADDEN.

Red Devils Food Cake

1-4 cup crisco, 1 cup sugar, 2 eggs, 1 1-2 cups flour, 2 squares chocolate, 1-2 tsp. salt, 1-2 cup sour milk, 1-2 cup boiling water, 1 tsp. soda, 1 tsp. vanilla. Cream crisco and sugar. Add well beaten eggs. Beat hard and sift the flour before measuring. Melt chocolate and pour boiling water over chocolate, mix quickly and add soda to chocolate and stir until thick. Cool slightly before adding to cake batter. Add vanilla. Put in two layer tins or loaf. Bake for 25 minutes in moderate oven.

MRS. LA MAR WHITWORTH.

Devil's Food Cake (Original Recipe)

Part One—1 cup butter, 1 cup sugar, 3-4 cup sweet milk (or sour milk and soda may be used) 1 tsp. baking powder, 2 cups flour (Swansdown preferred) 3 eggs. 1 cup seeded raisins (these may be omitted). Mix thoroughly, then add part two—1-2 cup cocoa or chocolate, 3-4 cup sugar (brown preferred) 1-2 cup sweet milk, (set on stove to thicken but do not boil). Take off and cool, then add 1 tsp. vanilla. Mix and bake in layers in moderate oven. Filling —(cook about 4 minutes). 1 cup sugar (brown preferred) 1-4 cup XX cream, 1 tbsps. butter, flavor with 1 tsp. vanilla.

MRS. E. C. ALDRIDGE.

Devil's Food Cake

1-2 cup butter, 2 cups sugar, 1 cup boiling water, 4 squares chocolate, 2 eggs, 1 tsp. vanilla, 1-2 cup sour milk, 1 tsp. soda, 2 cups of flour. Melt chocolate, then simply dump all the butter, sugar, chocolate and sour milk to which soda has been added, into a crock, stir in cup of boiling water and beat well. When thoroughly mixed add well beaten egg (whole) and stir in flour. This makes a thin dough. Pour into well lined pan and bake in moderate oven for about 30 or 40 minutes. Ice with caramel icing.

MRS. W. C. BUNYARD.

Devils Food Cake

1-3 cup cocoa, add enough boiling water to make 1-2 cup. Let dissolve, cream together 1-2 cup butter and 1 3-4 cups sugar. Add 2 well beaten eggs, a little at a time, 2 cups flour, 2-3 cup sour milk, 1 tsp. soda and pinch of salt. added to flour, vanilla.

MRS. C. GUY CUTLIP.

Devils Food Cake (Splendid But Simple)

Melt 4 squares chocolate and 1-2 cup of butter and stir until blended. Add slowly 1 cup of boiling water stirring well. Add 2 cups of sugar, and 2 cups of flour sifted with 1 1-2 tsp. soda. Beat well and add 1-2 cup of sour milk and 1-2 tsp. of vanilla. Fold in 2 well beaten eggs. Bake in layers in moderate oven 20 minutes. Use caramel or white frosting. Do not add more flour.

MRS. GUY CROSS.

Prune Cake

1 cup sugar, 3 tbsps. shortening, 2 eggs, 1 cup chopped prunes, 1 cup prune juice, 1 tsp. cinnamon, 2 tbsps. cocoa, 2 cups flour, 1 tsp. soda in juice of prunes. Cream sugar and shortening, add eggs well beaten, sift flour, cinnamon and cocoa together and beat into first mixture. Bake 20 to 25 minutes in moderate oven. Ice.

MRS. L. V. PORTERFIELD.

Prune Cake

1 cup sugar, 3-4 cup butter or crisco, 3 eggs, 3 tbsps. butter milk, 1 tsp. soda, 2 cups flour, 2 tps. cinnamon, 1 tsp. nutmeg, 1 cup cooked prunes, pinch salt.

Filling—2 whole eggs well beaten, 1 cup sugar, 1-2 cup butter milk, 1 cup cooked prunes, 2 tpsps. butter, pinch salt vanilla.

MRS. R. L. BLACKBURN,
Holdenville, Okla.

Spice Cake

1 cup shortening, 1 1-4 cups sugar, 1 cup sour milk, 1-4 tsp. salt, 1 tsp. nutmeg, 2 eggs, 2 1-2 cups sifted flour, 1 tsp. soda dissolved in sour milk, 1 tsp. cinnamon, 3 tbsps. chopped pecans. Cream sugar and shortening, add beaten eggs, add salt and spices, add milk and soda, and last the flour, vanilla and nuts.

Icing—1 box confectioner's sugar, pinch of salt, (add cocoa if you like a chocolate icing), about 3 tbsps. of butter melted, 2 tbsps. of coffee (boiling). Mix to a paste with canned milk, making it soft enough to spread. Add about 1-2 cup chopped nuts.

MRS. FRANK McGUIRE.

Spice Cake

1 egg, 1 cup sugar, 1-2 cup sour milk, 1-2 cup butter, 1 tsp baking powder, 1-4 tsp. soda, 1 tsp. cinnamon, 1-4 tsp. allspice, 1-4 tsp. nutmeg, 1-4 tsp. cloves, 1-2 cup chopped raisins, 1-2 cup nut meats, pinch salt. Enough flour to make an ordinary cake batter, mixed in the ordinary manner. Bake in a slow oven about 45 minutes.

MRS. FRANK PHILLIPS.

Spice Cake

2 cups brown sugar, 2 cups water, 1 tsp. cinnamon, 1 tsp. cloves, 1-4 tsp. each nutmeg and allspice, 2 tbsps. butter, 1-2 tsp. salt, 3 cups flour, 1 tsp. soda. Boil sugar, water and spices for five minutes. Remove from fire and add butter. Sift flour, salt and soda together and add to first mixture. Mix well, pour into loaf cake pan and bake in moderate oven 45 to 60 minutes. Fruits and nuts may be added.

MRS. R. H. TODD.

Spice Cake

2 cups brown sugar, 1 cup butter, 3 eggs beaten separately, 3 cups flour, 1 tsp. baking powder, 1 cup sour milk, 1 tsp soda, 1 tsp. each of cinnamon, cloves, and nutmeg. Cream butter and sugar together, add milk with soda dissolved, then yolks, then flour and baking powder, then spices and whites of eggs. Ice with caramel icing or is good served plain.

MRS. H. A. SWEATT.

Spice Cake

1 cup sugar, 1-2 cup shortening, 1 cup sour milk, 2 cups flour, 2 eggs, 2 tbsps. cocoa, 1 tsp. cinnamon, 1-2 tsp each allspice and cloves, 2 tps. baking powder, 1-2 tsp. soda pinch of salt, vanilla. Cream sugar and butter, add spices. Break eggs in this and cream more. Put soda in sour milk and add alternately with flour and baking powder. Flavor. Bake in layers or a sheet.

MRS. E. C. SMITH.

Apple Sauce Cake

1 1-2 cups warm apple sauce, 2 cups sugar, 3-4 cup raisins, 1 cup nuts, 2 eggs, 3 cups flour, 1 tsp. soda, 1 tsp. cinnamon, 1 tsp. allspice, 1 tsp. cloves, 1 tsp. nutmeg, 2 tps. baking powder. Bake in layers in moderate oven. Good with caramel icing.

MRS. ALICE FLEET.

Apple Sauce Cake

1 cup butter, 2 cups sugar, 2 cups apple sauce, 1 cup nuts, 1 cup raisins, 3 cups flour, 1 tsp. each of cinnamon, nutmeg and vanilla, 2 scant tsps. soda. Cream butter and sugar together till light and fluffy, add apple sauce (unsweetened). Next, add raisins and nuts which have been dredged in 1-4 cup of the measured flour. Sift dry ingredients and add to above mixture. Add vanilla. Bake 2 hours in slow oven.

MRS. GUY CROSS.

Apple Sauce Cake

Cream 1 cup butter, 2 cups sugar, add 2 well beaten eggs, 1 tsp. each of cinnamon, cloves and nutmeg, 2 level tsps. soda, 4 tsps. cornstarch, 4 tsps. cocoa, 1 cup raisins, 1 cup black or English walnuts, 2 cups apple sauce, 2 cups flour. Makes a nice moist cake and will keep like fruit cake.

MRS. ROY W. HEISLER.

Apple Sauce Cake

1-2 cup fat, 1 cup raisins, 1 cup nuts, chopped and floured, 1 1-2 tsps. cinnamon, 1 tsp. soda, 2 cups flour, 1 cup sugar, 1-2 tsp. nutmeg, 1 cup unsweetened apples, pinch of salt. Cream the fat and add the sugar. Mix well. Add raisins and apples and then flour which is sifted with the soda, salt and spices.

MRS. TOM HUSER.

Apple Sauce Cake

1 cup apple sauce, 1 cup sugar, 1-2 cup nuts, 2 cups flour, 2 tsps. cocoanut, 1 tbsp. of cinnamon, 1-2 cup butter, 1 cup raisins, 3 tsps. cocoa, 1 egg, 1 tsp. soda, dissolved in warm water, 1-2 tsp. ground cloves. Cream the butter and sugar together, add egg, which has been well beaten, stir in apple sauce and 1-2 of flour, beat well then raisins, nuts and cocoa and remainder of the milk. Add the other ingredients stirring well into mixture. Grease and flour cake pan and bake in slow oven one hour. Serve with whipped cream.

MRS. B. F. DAVIS.

Pond Lily Cake

1 cup butter, 1 1-2 cup sugar, 5 whites of eggs, 1 1-2 pint flour, 1 cup milk, 1 tsp. vanilla, 1 1-2 tsp. baking powder. Cream butter and sugar, alternately add the milk and the flour in which the baking powder has been stirred, add flavoring and fold in egg whites. Will make three layers.

MRS. V. L. KIKER.

Devil's Food Cake

2 cups brown sugar, 1-2 cup butter, 1-2 cup sour milk, 1-2 cup boiling water, 1-3 cup Baker's chocolate (grated) 2 eggs, 2 cups flour, 1-2 tsp. soda, 1 tsp. vanilla, 1 tsp. baking powder. Put chocolate in boiling water and cool. Mix sugar and butter. Alternate milk and flour, add chocolate, water and eggs, add baking powder last with flavoring. Bake in two layers and put together with pulverized sugar, 2 cups; 2 tsps. melted butter, vanilla and cream to spread.

MRS. J. A. PATTERSON.

Banana Nut Cake

1 1-2 cups sugar, 1 cup butter, 1 cup crushed bananas, 1 cup broken pecan meats, 4 tsps. sour milk in which dissolve 1 level tsp. soda, 1 3-4 cup sifted flour, 1 tsp. baking powder, 2 beaten eggs, separately. Cream butter and sugar, add bananas and yolks. Stir well and add milk and flour alternately, keeping out a little flour to dredge nuts with. Now add nuts and fold in egg whites. Bake 25 minutes. Three layers, serve with whipped cream if baked in long pan, caramel or marshmallow icing if in layers.

MRS. J. A. PATTERSON.

Devil's Food Cake

Yolk of 1 egg, 1 cup milk, 1 cup chocolate, 1 cup sugar, Cook and cool. Cream, 1 cup sugar, 1-2 cup butter. Add 2 whole eggs and part of the 3 cups flour, then cooked mixture and rest of flour, 1-2 cup milk and tsp. soda dissolved in little hot water.

MRS. GEORGE CRUMP,
Holdenville.

White Cake

2 cups sugar, 1 cup butter, 1 cup milk, 4 cups flour, sifted eleven times, 10 egg whites, 2 level tsps. baking powder (Calumet), vanilla. Cream butter and sugar, adding milk and flour alternately, leaving 1-2 cup flour to mix with baking powder, adding it after cake has been beaten 10 minutes; last, the well beaten egg whites. Bake 1 hour in moderate oven.

Filling—2 cups sugar, 1-2 cup Karo, 1 cup water. Boil until it hairs, then pour over 2 or 3 egg whites beaten stiff. Cocoanut may be added.

MRS. MORRIS SEBASTIAN.

Baptist Ladies' Aid Cake

1 cup brown sugar, 1 cup water, 1-3 cup lard, Cinnamon nutmeg, allspice 1 tsp., pinch of salt, 2 cups seeded raisins, 2 cups flour, 1-2 cup nuts, 1 tsp. soda, 1-2 tsp. baking powder. Put sugar, water, lard, spices, salt and raisins in pan and boil 3 minutes. When cool, stir in soda dissolved in little water. Stir in the flour, the nuts, and baking powder. Mix all together and bake 45 minutes. No eggs or butter used.

Plain White Cake

Bake in loaf or layer.

3-4 cup butter, 1 3-4 cups sugar, 5 egg whites, 2 3-4 cups flour, 2 tsp. baking powder, 1 tsp. flavoring, 1 cup milk. Cream butter and sugar, alternating flour and milk, add flavoring and last well beaten egg whites folded in.

MRS. A. P. SHAW.

Black Fruit Cake

1 cup butter, 2 cups sugar, 1 cup molasses, 1 3-4 cups sour milk, 5 eggs, 1 rounded tsp. soda, 5 cups flour, 1 1-2 lbs. seeded raisins, 1 lb. currants, 2 cups nut meats, 1 tsp. ground cloves, cinnamon, cloves, allspice each. Cream butter and sugar, add molasses, then milk with soda in, eggs and flour, then spices and fruit and nuts that have been mixed and dredged with flour. Bake in pan in slow oven one hour.

MRS. JESS SHANDS,
San Antonio, Texas.

Chocolate Nut Fudge Cake

1-2 cup Wesson Oil, 1-3 cup hot water, 1 tsp. vanilla, 3 eggs, 1-2 tsp. salt, 1-2 cup milk, 1 1-2 cups sugar, 2 tsp. baking powder, 4 squares (ozs.) chocolate grated, 3-4 cup chopped nutmeats, 1 3-4 cups pastry flour. Beat the egg yolks until light and add the milk and vanilla and then the sugar. Melt the chocolate, blend it with the hot water, and stir into the first mixture. Sift together the flour, baking powder, and salt, stir in the nutmeats and add to the chocolate mixture. Pour in the Wesson Oil and fold in the egg whites, beaten dry. Bake in layers in moderate oven (375 degrees F.) for 20 minutes. Ice with almond icing.

MRS. JESS McMULLIN.

Fudge Cake

Sift 3 tbsps. cocoa and pour 1-2 cup boiling water over this. Cream 1-4 pound butter, 1 cup sugar and add 1 egg well beaten, sift 1 cup flour and 1-2 tsp. soda, alternately with 1-4 cup sour milk or cream to above add 1 tsp. vanilla and cocoa mixture. Bake in layers in moderate oven.

EDITH V. HUFFER.

Blackberry Jam Cake

1-2 cup butter, 1 cup sugar, 2-3 cup milk, 3 eggs, 1 tsp. vanilla, 2 cups flour in which is sifted 3 tsp. baking powder and 1-2 tsp. each of allspice, nutmeg and cinnamon, 1 cup blackberry jam. Cream butter and sugar till light and fluffy. Add smoothly beaten egg yolks, then flour and milk alternately, add blackberry jam and then fold in the egg whites. Bake in layers in a moderate oven and ice with caramel icing. This cake keeps and is very moist and light.

MRS. GUY CROSS.

Irish Potato Cake

2 cups sugar, 1-2 cup shortening, 2 eggs, 1 tsp. each of cinnamon, allspice, nutmeg and soda, 1 cup buttermilk, 1-2 cup cocoa, 1 cup hot mashed potatoes, 2 cups flour. Mix as any other cake only dissolve soda in buttermilk and be sure potatoes are hot when put in cake mixture.

MRS. W. C. WOOD.

Irish Potato Cake

4 eggs, 1 cup creamed potatoes, 2 cups sugar, 1 cup melted butter, 2 cups finely chopped pecans, 1-2 cup sweet milk, 1-2 cup of chocolate, 3 tsp. baking powder, 1 tsp. minnamon, 1-2 tsp. each of cloves and nutmeg, 3 1-2 cups flour. Mix dry ingredients together and sift several times with flour, cream sugar and butter together, beat egg yolks and whites separate, after all the cake is well mixed, fold in the egg whites that are stiffly beaten, and bake in loaf in a very slow oven.

MRS. ELMER ORWIG.

Potato Cake

1 1-2 cups sugar, 1 cup mashed potatoes, 1-2 cup butter, 2 tbsps. cocoa, 2 eggs, 1 cup sour milk, 2 cups flour, 1 level tsp. soda, 1 heaping tsp. baking powder, 1-2 tsp. nutmeg, 1-2 tsp. cinnamon, 1-2 tsp. cloves. Mix together sugar, mashed potatoes, butter, cocoa, and egg yolks well beaten with spices. Then add milk, flour sifted with baking powder and soda. Last fold in the beaten whites of eggs.

MRS. JESS McMULLIN.

Mahogany Cake

Part One—1-2 cup cocoa, 1-2 cup sugar, 1-2 cup milk, 1 egg beaten.

Part Two—1 cup sugar, 1-2 cup crisco, 1-4 tsp. salt, 2 eggs, 1-2 cup milk, 1 tps. vanilla, 2 cups flour, 1 tsp. soda.

Part One—Mix cocoa and sugar together, add milk to beaten egg, mix all together, cook in double boiler until quite thick. Cool.

Part Two—Cream crisco, salt and sugar until creamy. Add eggs, well beaten. Mix well, add milk and vanilla. Fold in flour, sifted with soda. Mix thoroughly with part one. Bake in two layers.

MRS. JESS McMULLIN.

Sour Cream Cake

Break 2 eggs in cup filled with sour cream beat together, add 1 scant cup sugar, 1 cup flour, 1-4 tsp. soda, 1-2 tsp. baking powder, pinch salt, lemon flavoring. Sift soda and baking powder with flour. This makes two layers.

MRS. AL G. NICHOLS

Japanese Cream Cake

Cream together 2 cups butter and 2 cups sugar, add 6 eggs 1 at a time, 1 cup of sweet milk, 2 level tps. baking powder, 3 1-2 cups of flour. To 1-2 the mixture add 1 cup raisins, 1-2 cup citron chopped fine, spices and nutmeg to taste, 1 heaping tbsp. of cocoa, add any other fruit desired. Bake in two layers; two light and two dark.

Filling—1 cup milk, 2 cups sugar, juice of 2 lemons, 1 shredded cocoanut or 1 box of grated cocoanut. Boil until thick.

MRS. FRANK PHILLIPS.

Brownstone Cake

Boil together 1-2 cup milk, 1-2 cup sugar, 1-2 cup cocoa and let cool. Tak 1-2 cup butter, 1-2 cup sugar, cream together, 1-2 cup sour milk to which add 1 tsp. soda, 2 eggs, 2 cups flour, 1 tsp. vanilla, mix in order given then mix first part into second part. Bake in 2 layers and put together with fudge icing.

MRS. FRANK PHILLIPS.

Date Cake

Package dates, tsp. soda, tsp. vanilla, over this pour 1 cup boiling water and let it cool. Then mix 1 cup sugar, 1 tbsp. buter, 1 cup nuts, 1 1-2 cups flour then add to other mixture and bake in loaf in moderate oven. This cake needs no filling.

MRS. FRANK PHILLIPS.

Brown Cake

1-3 cup cocoa dissolved in enough boiling water to make 1-2 cup, add pinch salt to this, 1-2 cup butter, 1 3-4 cups sugar, 2 whole eggs, 2-3 cups sour milk, 2 cups flour, 1 tsp. soda, cream butter, add sugar, a little at a time, add whole eggs, sift flour and soda, add sour milk, then cocoa, bake in moderate oven.

Filling—1 1-2 cups white sugar, 2 tbsps. brown sugar, pinch soda, pinch salt, 1-2 pt. whipping cream, butter size of walnut. Mix and stir constantly while boiling, let boil until forms firm ball in cold water, beat until creamy.

MRS. A. G. NICHOLS.

Brown Sugar Cake

1 1-2 cup brown sugar, 1-2 cup shortening, 1 1-2 cup four, 2 eggs beaten separately, 1 cup sour milk, 2 tbsps. cocoa, 1 level tsp. soda dissolved in milk, 1 tsp. vanilla. Bake in moderate oven.

MRS. CHAS. H. DYMOND.

Strawberry Shortcake

1 cup flour, 1-2 cup sugar, 2 tsp. baking powder, 1 egg, 1-2 tsp. salt, butter or crisco size of an egg, 1-4 tsp. nutmeg. Sift dry ingredients together, cut butter or crisco in, add egg and enough milk to make a soft dough. Roll thin, cut with biscuit cutter, place in a pan, brush with butter place a second biscuit on top, cook in hot oven.

MRS. H. E. HUTCHESON.

Strawberry Shortcake

1 pint flour, 2 tps. baking powder, 1-4 tsp. salt, 2 tbsps. sugar, and 4 tbsp. butter. Mix dry ingredients and sift, rub in butter and add enough milk to make a batter that will spread easily. Bake in a hot oven in two tins.

MRS. GUY B. VAN SANDT.

Quick Shortcake

Slice a jelly roll "Hostess Cake" in thick slices, cover each slice with a plentiful helping of crushed and sweetened strawberries, top with spoonful of sweetened whipped cream.

MRS. RICHARD ELAM.

Short Cake (for Strawberries)

4 egg whites beaten stiffly, add 1 cup sugar a little at a time, 1-2 tsp. vanilla, 1-2 tsp. vinegar. Pour in pan on wet writing paper and bake slowly 45 minutes.

MRS. H. H. GRINER.

Short Cake

3 tbsps. butter, 2 tbsps. sugar, 1 egg, 1-2 cup milk, 2 cups flour, 4 tps. baking powder. Cream butter and sugar, beat egg and add milk. Sift flour and baking powder and add alternately to first mixture with milk. Bake in a sheet and when done split in two and place sugared berries between on top of layers.

MRS. CARL SWANSON.

Quick Coffee Cake

1 1-2 cups flour, 1-2 tsp. salt, 2 tbsps. sugar, 2 tsp. baking powder, 1 egg, 1-2 cup milk, 1 1-2 tbsps. melted shortening, flavoring. Mix dry ingredients together and break egg into middle of mixture, add melted shortening. Beat thoroughly. Flavor with grated rind of lemon, a little nutmeg or a few drops of vanilla. Do not scrape dough pan clean but leave just a little and add 2 tbsps. sugar, 1 tbsp. flour and some cinnamon, rub together with the hands and sprinkle over top of cake. To add to richness dot with bits of butter. This cake should be baked in a flat pan. Bake at 400 degrees for about twenty minutes.

MRS. A. A. WALKER.

Fruit Cake

1 1-2 cup shortening, 2 cups brown sugar, 1-2 cup molasses, 6 eggs, 1 lb. raisins, 1 lb. currants, 1-2 lb. almonds, 1-2 lb. English walnuts, 1 tsp. soda, 1 tsp. cloves, 1 tsp. salt, 1 tsp. nutmeg, 2 tps. cinnamon, 1 small bottle of cherries, 4 cups flour, 1-2 lb. seeded dates, 1 tbsp. cocoa, citron and brandy.

MRS. D. H. EDMISTEN.

White Fruit Cake

1 cup butter, 1 cup sugar, 1 cup milk, 2 1-2 cups flour, whites of 7 eggs, 2 tps. baking powder, 1 pkg. raisins, figs and almonds, 1-4 pkg. citron. Chop nuts and fruit fine and add to well mixed ingredients. Add flavoring last.

MRS. A. A. WALKER.

Texas Pecan Cake

1 cup butter, 2 cups sugar, 3 cups flour, 2 tps. of baking powder, 4 eggs, 1 cup milk, 2 or 3 cups pecan meats chopped very fine (the more nuts the better). Cream butter and sugar, add egg yolks well creamed, sift flour and baking powder and add with milk to butter and sugar, add egg whites and pecans which have been dusted with part of the flour, flavor with 1 tsp. vanilla. Bake same as fruit cake.

MRS. H. A. SWEATT.

Fruit Cake

1 cup white sugar, 2 cups brown sugar, 1 lb. salt pork, nearly all fat and run through food chopper, 1 cup sorghum, 2 lbs. raisins, 2 pounds dates, 1-4 lb. citron, 3 pints nuts (pecans), 1 cup jelly (any kind), 1 apple (chopped fine), 4 small bottles candied cherries, 1-4 lb. candied pineapple, small bit of orange peel, 1 tsp. nutmeg, 1 tsp. ginger, 1 tbsp. cinnamon, 6 whole eggs, 1 cup butter, 5 cups flour, 2 tps. cream tartar, 1 cup sweet milk, 1 tsp. soda (dissolve in milk), wash raisins day before and dry. Chop all fruits and nuts and stir in one cup of above flour. Mix butter and sugar, sorghum pork and well beaten eggs. Next add milk with soda, then the remaining 4 cups of flour, 1 tsp. vanilla, all spices. Last stir in all fruits and nuts (as above mixed). Bake in very slow oven for 3 hours, test with straw. Saturate with grape juice or wine. Wine preferred.

MRS. TOY ROBINSON.

Fruit Cake

1 cup Wesson Oil, 2 tsp. ground cloves, 1 cup chopped candied pineapple, 1 cup fruit juice, 1 cup chopped figs, 1 1-2 cups candied cherries, 3 cups flour, 1 1-2 cups brown sugar, 2 tps. salt, 1 cup raisins, 1 tsp. baking powder, 2 tps. allspice, 3 cups nuts, 4 eggs, 1 cup shaved citron, 2 tps. cinnamon. Mix sugar and egg yolks and beat vigorously for 2 minutes. Sift together spices, salt, baking powder and two cups of the flour and add alternately with the fruit juice to the first mixture. Then add the fruit and nuts which have been mixed with the remaining cup of flour. Add the Wesson Oil, fold in the egg whites, beaten stiff and bake in a very slow oven (275 degrees F.) for about 4 hours.

MRS. TOM HUSER.

Fruit Cake

1 pint brown sugar, 3-4 pound butter, 1-2 cup molasses, 10 eggs, 1 box currants, 1 box dates, 1 box seeded raisins, 1-2 lb. mixed peel, 1-2 lb. English walnut meats, 1 tbsp. nutmeg, 1 tbsp. cinnamon, 3 tbsps. vanilla, 1 tsp. soda, 2 1-2 to 3 cups flour to which has been added a level tsp. of soda, dust fruit in some of the flour and add to batter. Add enough flour to make regular cake thickness. Line pans with oiled paper, put in batter and cover with oiled paper, place in oven over a large pan of hot water and steam three hours. Other candied fruit may be used if desired.

MRS. CALEB JACKSON.

Fruit Cake

1 1-2 cups crisco, 2 cups sugar, 4 cups flour, 6 eggs, 1 wine glass brandy or grapejuice, 1-2 cup blanched almonds, 1-2 cup English walnuts, 1-2 cup pecans, 1-2 cup dates, 1 cup each raisins, figs and cherries, 1 pkg. orange peel, 1 pkg. citron, 1 pkg. lemon peel, 1 tsp. salt, 1 tsp. soda in 1 tbs. hot water added to 1-2 cup molasses, 1-2 cup coffee, 1-2 cup cocoa, 1 tsp. cloves, 2 tps. cinnamon, 1 tsp. nutmeg, 1 tsp. mace, 1 tsp. allspice. Grind fruit and soak in brandy for 1-2 day. Cream crisco and sugar and add egg yolks well beaten. Beat altogether five minutes. Add coffee and molasses to which soda and hot water have been added. Add flour sifted with salt and spices. Add nuts and fruit to this. Fold in egg whites, pour in pan and bake for three or four hours. This makes one large cake.

MRS. ROY GRACE.

Pork Fruit Cake

(Can also be steamed and served as choice pudding)

1 1-2 lbs. fat pork, 1 1-2 cups boiling water, 2 1-2 cups brown sugar, 1 lb. chopped nuts, 1 lb. raisins, 1-4 lb. citron, 1 pkg. cocoanut, 1 tsp. nutmeg, 1 tsp. cinnamon, 1-2 tsp. salt, 1 tsp. soda, 3 cups flour. Run pork through food chopper and pour boiling water over. Let stand until cool. Add sugar and stir until well dissolved. Chop nuts and add to 1 cup flour with other fruit, cocoanut, salt and spices, then add to fruit mixture with remaining 2 cups of flour. Bake in a tube pan for 1 1-2 hours, in a slow oven.

MRS. L. E. BOLLINGER.

Fruit Cake

1 lb. butter, 1 lb. sugar, 10 eggs, 1 cup molasses, 1 lb. flour (4 cups), 1 tsp. each nutmeg, cloves and mace, 2 tps. each cinnamon and allspice, 3-4 lb. citron (or orange and lemon peel) 1 box raisins, 1 box currants, 1-2 pound each of figs, dates, candied pineapple and glazed cherries, 1 lb. blanched almonds or Brazil nuts. Add beaten egg whites last. Sift a little flour over fruits before adding to other ingredients. Bake slowly for four hours.

MRS. A. A. WALKER.

Fruit Cake

2 cups butter, 2 cups sugar, 12 eggs, 4 cups flour, 1 tsp. baking powder, 1-2 tsp. salt, 1 lb. currants, 1 lb. sliced citron, 3 lbs. seeded raisins, 1 lb. chopped figs, 1-2 cup wine, 2 tbs. lemon juice, 1 tsp. each of cloves, cinnamon, mace, allspice and nutmeg. Sift together flour, salt, baking powder, and spices. Dredge fruits thoroughly. Cream

butter sugar add beaten egg yolks and lemon juice, alternate flour and wine, add whipped whites and beat 10 minutes. Stir in prepared fruits. Bake in loaf pans lined with oil paper (4 thicknesses) 3 to 5 hours or cakes may be steamed if preferred.

MRS. E. C. ALDRIDGE.

Black Fruit Cake

1 cup butter, 2 cups sugar, 1 cup molasses, 1 3-4 cups sour milk, 5 eggs, 1 heaping tsp. soda, 5 cups flour, 1 1-2 lbs. seeded raisins, 1-2 lb. currants, 1-2 lb. sugared water melon preserves (or any other preserve which has sugar), 1 pkg. mince meat, 1 cup each pecan and hickory nut meats, 1-4 lb. citron, cherries, orange peel, lemon peel and figs, 1 tsp. each of cinnamon, cloves, all spice and grated nutmeg. Cream together butter and sugar add molasses, sour milk, (or one may use part coffee and part sour milk) with soda dissolved in it, egg and flour, then spice, then the fruits which have been dredged with flour. Bake in one pan in a slow oven for two hours. Wrap and keep in a cloth which has been saturated with wine or grape juice.

MRS. VERNON KIKER.

Fruit Cake

1 c butter, 2 c sugar, 2 c syrup, 6 eggs, 2 tps. each cinnamon and nutmeg, 1 tsp. cloves, 1 tsp. soda, 1 c buttermilk 1 quart pecan meats, 2 lbs. raisins, 1 lb. each of dates, citron and almonds (blanched), 1-2 lb. candied pineapple, any other candied fruits or nuts may be added. Mix all dry ingredients thoroughly with the flour. Add the liquid ingredients which have been thoroughly creamed and mixed. I prefer baking in 2 pound tins slowly for 1 hour. After baking moisten occasionally with brandy or wine, wrap in waxed paper, keep in closed box for three or four weeks.

MRS. W. W. McDonough.

2 C. sugar - 1/2 C. butter
 1 egg white beaten 2 yolks
 1 C. sugar milk 1 tsp soda
 1 tsp allspice, cinna + cloves
 2 C. flour - Bake in layers.

Filling
 Whipped 2 eggs beaten 1 C. sugar
 1 C. seeded raisins chopped
 mix well.

Graham Cray Pie filling
 3 egg yolks 1 tsp vanilla
 1/2 C. sugar 2 tbs. cornstarch
 2 C. milk
 Blend sugar & flour (or cornst) add beaten
 eggs to milk & stir into dry
 ingred. Cook into mix. coats spoon.
 Add van. & pour into pie shell.

Meringue -
 Beat white until stiff & add
 sugar. Spread over custard.
 Spread remaining crumb mixture
 over meringue. Bake in mod
 slow oven. (325°F) till mer. is brown.
 Serve ice cold.

Cherry Cream Pie No. 2. Can

3 egg yolks 2 c. sugar
1 c. milk 3 tbs flour
Cherries

Combine ingredients & mix
well with cherries. Then add
milk & egg yolks. Cook till
thick, cool pour into baked
pie shell add meringue & brown.

ICINGS AND FILLINGS

Seven Minute Icing

7-8 cup sugar, 3 tbsps. cold water, 1 egg white unbeaten. Put all ingredients in a one quart double boiler, when water in lower part of double boiler is boiling vigorously set in top part with ingredients and beat constantly with a woven egg beater for seven minutes. Remove from fire and stir in 1 dozen marshmallows cut in fourths. Flavor and spread on cake.

This recipe may be varied as follows: Caramel—Use brown sugar instead of white or add 2 tbsps caramel syrup. Cocoanut—Add 1-3 cup fresh or grated cocoanut when icing is done. Chop Suey—Add 1-4 cup each raisins, nuts and cocoanut. Chocolate—1-4 cup ground chocolate or one square of melted chocolate.

MRS. TOM HUSER.

Boiled Icing

1 egg white, 1 cup sugar, 1-3 cup water. Reserve 1 tbsp. of sugar from each cup. Put rest of sugar and water on stove and boil until it forms a ball when dropped in cold water. Beat egg white stiff and add 1 tbsp. dry sugar and beat thoroughly. Now add syrup a little at a time beating constantly. When mixture is cool and beaten enough add any desired flavor and pile between layers or on top of cake. Can be piled up as thick as one wishes.

MARGUERITE SMITH

Boiled Frosting (Original Recipe)

2 cups sugar, 1-4 cup water, 2 egg whites well beaten. Boil sugar and water, add 1-2 tsp. white Karo. When it threads from spoon pour into egg whites and beat rapidly. Beat until thick.

MRS. RUTH DOYLE.

White Cake Filling

1 1-2 cups sugar, pour enough boiling water over till moistened, cook till it threads. Slowly add to beaten whites of 3 eggs. When almost cool add 1-4 tsp. cream of tartar. For more filling add 1 egg white for each 1-2 cup sugar added to syrup.

MRS. CHAS H. HANSON.

Marshmallow Frosting (Never Fails)

2 cups sugar, 1-4 tsp. cream tartar, mix, add 1-2 cup cold water, cover and place on fire till sugar is dissolved, then uncover and cook. Beat whites of 2 eggs till stiff then

add 8 tbsps. of syrup which has reached a stage where it drops like honey from the spoon. Beat this while rest of syrup boils till the thread stage. Add rest of syrup and then a box of marshmallows. Beat till icing is cold and marshmallows dissolved. This makes an icing which piles up thick on the cake, will not run, and never gets hard or cracks.

MRS. RICHARD ELAM.

Sour Cream Frosting

1 cup sugar, 1 cup sour cream, 1 tsp. vanilla, 1-2 cup nuts chopped. Mix sugar and sour cream together and boil to soft ball stage. Remove from stove and let stand until luke warm. Beat until creamy and add nuts and vanilla and spread quickly.

MRS. O. C. CLAYTON.

Caramel Icing

1 cup white sugar, 1-2 cup brown sugar, 3-4 cup thick cream, butter size of a walnut and a pinch of soda. Mix sugar, add cream and soda, cook over low fire stirring all the time until it reaches a soft ball stage. Remove from fire, add butter, beat until light and spread on cake.

MRS. W. C. BUNYARD.

Caramel Icing

1-4 lb. butter, 1 cup sugar, 3-4 cup cream. Boil altogether until it forms a soft ball when dropped in ice water. Stir in 1-4 tsp. soda and beat until light and creamy and firm enough to spread. Add any flavoring you may desire.

MRS. GUY CROSS.

Caramel Icing

1 1-2 cups white sugar, 2 tbsps. brown sugar, pinch of salt, pinch of soda, 1-2 pt. whipping cream, butter size of walnut. Mix sugars together and add cream, add salt and soda. Cook and stir all the time over a slow fire. When it forms a soft ball in water add butter and beat until stiff.

MRS. C. GUY CUTLIP.

Caramel Icing

2 cups brown sugar, 3-4 cup cream, crisco size of walnut, pinch of salt. Boil all together until it forms a soft ball in cold water. Stir constantly. Beat until cool; spread over cake.

MRS. JESS McMULLIN.

Fudge Frosting

2 squares chocolate, 1 cup sugar, 1 level tsp. flour, pinch salt, 2 tsps. butter, 1-3 cup milk, 1 tsp. vanilla, 1-4 or 1-2 cup nut meats. Melt chocolate in double boiler, add sugar, salt and milk. Cook over direct heat until it makes a soft ball in cold water, then add butter and vanilla and beat until cool.

MRS. R. J. ROBERTS.

Almond Icing

2 tsps. Wesson Oil, 2 cups sugar, 1 egg white, 1-4 tsp. almond extract, 1 tsp. lemon extract, 1 tbsp. lemon juice. Beat the egg white slightly and add Wesson Oil. Beat until fluffy, then add sugar, salt, flavoring and lemon juice.

Ever Soft Cocoa Filling

2 cups powdered sugar, 1 tbsp. cocoa (mix thoroughly) 2 tsps. melted butter, 1 egg yolk, 1 tsp. vanilla. Mix altogether, and if too thick to spread thin with add very small amount of cream. Best when used with cocoanut which has been toasted in oven.

MRS. R. H. TODD.

Raisin Filling

This is especially good with jam cake. Place 1-2 pkg. of seeded raisins in a pan, cover with hot water and let simmer for ten minutes, thicken with flour or corn starch mixture till quite thick, remove from fire add a tbsp. butter and 1 tsp of vanilla. Nuts may also be added if desired. Put between layers of cake and ice with caramel icing.

MRS. RICHARD ELAM.

Lemon Filling

Juice of 1 1-2 lemons, grated rind of 1 lemon, 1 egg well beaten, 3-4 cup sugar, lump of butter (size of an egg), 1 tbsp. water. Cook until thick.

MRS. CHAS. T. HUTSON.

Cocoa Filling

Sift 3 cups powdered sugar, add 1 tbsp. cocoa and 1-4 lb. butter, work well together and moisten with 3 tsps. cold coffee and 1 tsp. vanilla.

EDITH V. HUFFER.

Orange Icing

Grate 1 orange rind, add 2 tbsp. orange juice and 1 tbsp. lemon juice, 1 tbsp. butter which should be well worked into 2 cups powdered sugar. Add juice of orange until right consistency to spread.

EDITH V. HUFFER.

Butter Sauce For Sponge Cake

1 1-2 cups water, 4 tbsp. sugar, 1 tbsp. flour, 1 tsp. vanilla, butter, large lump. Boil water add flour and sugar mixed together. Add butter and vanilla and boil till thick.

MRS. O. C. CLAYTON.

GINGERBREADS, DOUGHNUTS AND COOKIES

"O, weary mothers mixing dough
Don't you wish that food would grow?
Your lips would smile, I know, to see
A cookie bush or a doughnut tree."

Caramel Dumplings

Syrup: 1-2 cup sugar (caramelized), 2 1-4 cups boiling water, 1 cup sugar, 1 tbsp. butter, 1 tsp. vanilla. Caramelize sugar first. In another pan place water sugar and butter, place on stove and when it starts boiling add caramelized sugar. Boil briskly for 10 or 12 minutes. Remove from fire and add vanilla. While mixture is boiling make the following dough: 1-2 cup sugar, 1 tbsp. butter, 1-2 cup milk, 2 tsps. baking powder, 1 cup and 1 tbsp. flour, 1-4 tsp. salt. Cream butter and sugar add dry ingredients alternately with milk. Set hot syrup on stove and drop mixture in like dumplings. Place in oven and bake until cake is done. Cut in squares and serve either hot or cold with whipped cream.

MRS. CARL SWANSON.

Fudge Bars

1-4 cup butter, 1 cup sugar, 2 eggs, 1-4 tsp. salt, 1-3 cup flour, 1 tsp. vanilla, 1-2 cup nuts (or more), 2 squares chocolate. Cream butter and sugar and add other ingredients as given and bake in very slow oven. Cut in bars and serve.

MRS. H. H. GRINER.

Fudge Squares

Melt 2 squares chocolate over hot water, add 1-2 cup butter, stir until butter melts and set aside. Beat 3 eggs adding gradually 1 cup sugar. Sift together 3-4 cup flour, 1-2 tsp. baking powder and 1-2 tsp. salt. Add to eggs with 1 cup chopped nuts, and 1 tsp. vanilla. Then add chocolate mixture. Spread in pan and bake 10 to 15 minutes at 350 degrees or moderate oven. Cut in squares.

MRS. A. A. WALKER.

Cup Cakes

1-3 cup butter, 1 cup sugar, 1 1-2 cups flour, 2 tsps baking powder, 1-4 tsp. salt, 1-8 tsp. nutmeg, 1-4 cup milk, 3-4 cup raisins. Cream butter, add sugar slowly. Sift flour, baking powder, nutmeg and salt, together and add alternately with milk to first mixture. Add plumped raisins. Put into greased muffin pans and bake 20 to 30 minutes in moderate oven. Makes 2 dozen small cakes.

MRS. E. C. SMITH.

Orange Tea Cakes

2 cups sifted Swansdown cake flour, 3 tsps. Calumet baking powder, 2 tsps. shortening, 1 cup sugar, 1 egg unbeaten, 1 tbsp. grated orange rind, 1-2 cup orange juice, 1-4 cup milk. Sift flour once, add baking powder and sift 3 times, cream shortening and sugar, add egg and beat till light and fluffy. Add rind, the flour alternately with orange juice and milk, beat until smooth. Put into muffin pans (about two-thirds full) and bake in moderate oven for 25 minutes.

MRS. RICHARD ELAM.

Orange Cookies

1-2 cup butter or shortening, 1 level cup granulated sugar, grated rind 1 orange, 1 egg beaten light, 1-2 cup orange juice, 3 level cups flour, 3 level tsps. baking powder. Mix in order given; more flour may be required, roll into a sheet, cut into rounds, dredge with granulated sugar and bake in a rather quick oven. This is a soft cookie, for a crisp cookie, use 1-4 cup of orange juice.

MRS. J. READ MOORE.

Cocoa-nut Drop Cakes

1-4 cup shortening, 1-2 cup sugar, 1 egg well beaten, 1-2 tsp. lemon extract, 2 cups grated cocoa-nut, 1-2 cup milk, 1 1-2 cups flour, 3 tsps. baking powder, 1-8 tsp. salt. Cream shortening and sugar, add beaten egg and extract. Sift flour, measure and add baking powder and salt and sift again. Add alternately with the milk to first mixture. Add cocoa-nut. The batter should be quite stiff. Drop by tea spoons on a greased tin. Allow space for spreading. Bake in moderate oven 15 to 20 minutes.

MRS. GEO. A. STEWART.

Oatmeal Raisin Cookies

2 cups oatmeal, 2 cups flour, 1 cup sugar, 1 cup crisco, 1 cup raisins or currants, 1-2 cup pecans, 2 eggs, 1 scant tsp. soda dissolved in 4 tbsps. milk, 1 heaping tsp. cinnamon, pinch of salt and 1-2 tsp. vanilla. Mix in order named. Form in balls size of walnut. Place on greased tins one inch apart and bake ten to fifteen minutes.

MRS. THOS. J. HORSLEY.

Oatmeal Cookies

1 egg, 1-2 cup sugar, 2 tbsp. milk, 1 cup rolled oats, 1 cup sifted flour, 1 tsp. cinnamon, 1-2 tsp. nutmeg, 1-2 tsp. vanilla, 1-2 tsp. soda, 1 tsp. baking powder, 1-2 cup fat, 1-2 cup chopped nuts, 1-2 cup raisins. Beat egg, add sugar and and milk and mix, then add oats. Mix the spices, baking powder and soda in the flour. Sift these dry ingredients into the egg and sugar mixture, melt the fat, add to the above mixture, also nuts, raisins and vanilla. Stir until the ingredients are well mixed. Drop by spoonfuls on greased baking sheet. Bake at 375 degrees for 12 to 15 minutes.

MRS. HARRY SIMMONS.

Oatmeal Drop Cookies

1 1-4 cups sugar, 1 cup crisco, 3 cups rolled oats, 2 cups flour (pastry), 2 eggs, 1-2 cup sour milk, 1 tsp. soda, 1 tsp. each cinnamon, ginger, and salt, 1 cup chopped dates, 1 cup chopped pecan meats. Mix well and drop in small balls on cookie sheet. Bake in hot oven until medium brown.

MRS. H. W. CARVER.

Oatmeal Cookies

1-2 cup butter, 1 cup sugar, 1-2 cup raisins, seed and cut fine, 1 egg beaten light, 1-2 cup sweet milk, 1 1-2 cups (level) raw oatmeal, 1 3-4 level tsps. baking powder, 1-2 level tsp. cinnamon. Cream butter and beat in sugar gradually. Add raisins, egg, milk, oatmeal, and flour sifted with baking powder and cinnamon. The dough should be quite thick. Drop from a spoon on well buttered tins. Bake about 15 minutes.

MRS. JESS McMULLIN.

Kisses to Serve

1-2 cup sugar, 1-2 cup nuts, 1 scant tsp. vanilla. To the above add stiffly beaten white of 2 eggs. Drop the kisses on a greased pan. Bake in a very slow oven until brown.

MRS. CHAS. H. DYMOND.

Bran Drops

Mix 2 cups of bran with 1 cup of flour, 1 tsp. baking powder, 2 tsps. sugar, 1-4 tsp. salt, 1 well beaten egg, 1-2 cup molasses, 1 cup milk, 1 cup seeded raisins. Drop by tablespoonfuls on greased pan and bake in moderate oven for 15 to 20 minutes. Dates or figs may be used instead of raisins.

MRS. W. M. CUMMINGS.

Vanilla Wafers

1 cup sugar, 1-2 cup butter, creamed together, 1 well beaten egg, 3 tsps. sweet milk, 1 tsp. baking powder, 1 tsp. vanilla, flour enough to handle. Roll thin and bake in quick oven till light brown.

MRS. H. M. TATE.

Post Toastie Macaroons

1-2 cup sugar, 2 egg whites, 2 cups post toasties, 1 cup nuts. Beat whites till stiff add sugar gradually, beat, add flakes and nuts. Flavor. Drop by spoonfuls on greased baking sheet. Bake in a slow oven until a light brown. These are very nice served with tea at a bridge foursome some afternoon.

MRS. JAMES R. FRAZIER.

White Cookies

1 cup shortening, 2 cups sugar, 1-2 cup sour milk, 1 tsp. soda, 2 eggs. Flour enough to make a stiff dough, 1-2 of this recipe will make about 5 dozen cookies.

MRS. O. F. LEWIS.

Cookies

1-2 cup sugar, 3-4 cup butter (cream sugar and butter), 3 eggs beaten separately, 2 tbsp. sour milk, 1 scant tsp. soda in milk, 2 tsps. baking powder, (in flour) 2 1-2 cups flour (sifted three times), 2 tsps. vanilla, 1 tsp. cinnamon, 1-2 tsp. allspice, 1-4 tsp. cloves (all in flour), 1 box dates cut fine, 1-2 lb. pecans or walnuts, fold in whites of egg last. Drop by spoonfuls in greased pan and bake slowly.

MRS. CHAS. GLADDEN.

Chocolate Cookies

1 1-2 squares Baker's chocolate, 2 tsps. crisco, 1 cup granulated sugar, 1 tsp. vanilla, 2 eggs, 1-2 cup flour, 1 small cup nuts (or nuts and raisins). Melt chocolate with crisco. Add vanilla and sugar, beat well, then add well beaten eggs, flour and chopped nuts. Pour in shallow tins and bake 15 to 20 minutes. When cool cut in squares.

MRS. O. F. LEWIS.

Graham Butter Scotch Cookies

2 cups brown sugar, 1 cup crisco, 2 eggs, 1 cup chopped raisins, 1 cup graham flour, 2 cups white flour, 1 tsp. soda, 2 tsps. baking powder, 2 tsps. lemon extract, pinch of salt. Make into loaf. Set in a cool place for a few hours or over night, slice into thin slices and bake when wanted. Nuts may be added instead of raisins if desired. These are about the same as ice box cookies.

MRS. L. V. PORTERFIELD.

Brownies

1 cup sugar, 1-2 cup butter (scant), cream together, 2 eggs beaten, 1-2 cup nuts, 1-2 cups flour, 2 heaping tbsps. cocoa (melted in hot water), vanilla and pinch of salt. Drop from spoon on tin and bake.

MRS. R. H. TODD.

Mrs. John F. Sippel, President of the General Federation of Women's Clubs, the largest organization of women in the world, having a membership of more than 2,000,000, contributes the following favorite recipe:

Brownies

1 cup sugar, 1-2 cup butter, 2 egg yolks, 2 squares chocolate, 3-4 cup of flour. Add whites of eggs beaten stiff, 1 cup of chopped walnuts. Drop from spoon on buttered pan and bake in moderate oven about 20 minutes.

Cookie Recipe

1 cup dark brown sugar, 1 cup butter, 2 eggs, 1 1-2 cups flour, 1 cup cocoanut, 1 1-2 cups rolled oats, 1 cup chopped nuts, 1 cup chopped raisins, 1 tsp. soda dissolved in little hot milk. Drop by 1-2 teaspoonfuls in pan and bake in moderate oven.

EDITH V. HUFFER.

Ice Box Cookies

1 lb. butter, 1 1-2 cups white sugar, 1 1-2 cups brown sugar, cream; 3 well beaten eggs, 2 1-2 cups nut meats, 2 tsps. cinnamon, 1 tsp. soda, juice 1-2 lemon, 6 or more cups flour. Cream butter, then add sugar, then eggs. Take 3 cups flour sift in soda and cinnamon. Then add lemon juice then more flour. Roll in long roll, place on flat pan and put in ice box. Leave for several hours. Then slice thinly and bake seven or eight minutes in very hot oven. Do not place too closely together when baking.

MRS. JESS McMULLIN.

Ice Box Cookies

1 cup brown sugar, 1 cup white sugar, 1 scant cup butter, 2 well beaten eggs, 1 tsp. each of soda, cream tartar, vanilla, 4 cups flour measured after sifting, 1 scant cup nuts chopped, 1 tbsps. orange juice or water. Cream butter and sugar, add eggs and orange juice then add flour soda, cream tartar, and last the nuts and flavoring. Make into a long roll the right diameter for cookies. Keep in ice box. Slice thin and bake as needed.

MRS. VERNON V. CRISWELL.

Overnite Cookies

2 cups brown sugar, 1-2 cup crisco, cream sugar and crisco, then add 2 eggs beaten till light. Add 1 tsp. soda, 1 tsp. salt, 1 tsp. cream tartar, 1 tsp. vanilla, 3 1-2 cups flour, 1 cup nuts. Mold into rolls. Keep in ice box over night before using. Slice and bake in hot oven as wanted.

MRS. CURTIS FENTON.

Date Cookies

1 3-4 cups flour, 1-4 tsp. salt, 1-4 tsp. cloves, 3-4 tsp. cinnamon, 1 cup chopped nuts, 1 cup dates chopped. Cream 1 cup sugar and 1-2 cup shortening, add 2 eggs, 3-4 tsp. soda in 3 tsps. hot water, add flour, spices and nuts and dates. Mix well and drop by teaspoonfuls on greased pans and bake 15 minutes at 375 degrees.

MRS. W. A. BILLINGSLEY.

Lady Fingers

6 egg whites, 2-3 cup powdered sugar, 4 egg yolks. 1 tsp. vanilla, 2-3 cups flour, 1-3 tsp. salt. Beat egg whites until stiff and dry, add gradually powdered sugar, and continue the beating. Beat yolks of eggs until thick and lemon colored, fold into first mixture, then add vanilla and fold in flour mixed with salt. Shape close together on an unbuttered paper placed on a tin sheet, using a pastry bag and tube. Sprinkle with powdered sugar and bake in moderate oven 8 minutes at a temperature of 325 degrees.

MRS. GEO. M. BAKER.

Date Torte Cake

1 pkg. dates, 1 cup boiling water, 1 tsp. butter, 2 eggs, 1 1-3 cups flour, 1 tsp. baking powder, 1 cup chopped walnuts, 1-2 tsp. vanilla. Cut dates fine, add soda and boiling water, mix thoroughly. Cream together, sugar and butter, add the eggs well beaten, sift flour and baking powder and add. Last add walnut meats and vanilla. Mix thoroughly. Turn in pan, bake 45 minutes, medium heat.

MRS. RUTH DOYLE.

Doughnuts

1 cup sugar, 1 cup milk, 1 tbsp. melted lard (no more) 3 eggs, pinch of salt, 3 heaping tsps. baking powder, nutmeg and lemon. Enough flour to make a soft dough easily handled.

MRS. STEVE DOUGLAS.

NOTE:—This recipe was brought over on the Mayflower.

Doughnuts

4 cups flour, 4 level tsps. baking powder, 1-2 tsp. salt, 1 cup sugar, 2 eggs, beaten together, 2 tbsps. melted butter, 1 cup milk, pinch of nutmeg. Let rise five minutes before frying.

MRS. THEO. H. SMITH.

The Prize Doughnuts

1-2 cup sugar, 3 cups flour, 1-2 tsp. salt, 2 tsp. shortening, 3 tsps. baking powder, 1-4 tsp. nutmeg, 1-2 tsp. vanilla, 1 cup milk. Mix the shortening and sugar together, add the salt, nutmeg and vanilla, then add the milk, add the flour and baking powder, when have been sifted together several times, roll out and cut with doughnut cutter, fry to a light brown in very hot fat, drain and roll in powdered sugar.

MRS. ELMER OGLE.

Doughnuts

1 cup sugar, 2 tbsps. shortening (level) pinch of salt, 2 eggs, 1-2 tsp. nutmeg, 1-2 tsp. vanilla, 1 tsp. soda, 1 cup sour milk, 2 tsps. baking powder. Just enough flour to make dough stiff enough to roll. Fry in hot fat.

MRS. C. E. McGLASSON.

Buttermilk Doughnuts

2 cups flour, 3-4 tsp. salt, 1-2 cup sugar, 4 tsps. Calumet baking powder, 1 tbsp. shortening, 1 egg, 1-2 cup buttermilk, 1-16 tsp. nutmeg. Cream shortening and sugar, add buttermilk and dry ingredients which have been sifted together. Roll, cut and fry in deep fat.

MRS. C. L. KIRKPATRICK.

Potato Doughnuts

2 tbsps. butter, 1 cup sugar, 2 eggs, 1 cup warm mashed potatoes, 1-4 cup sweet milk, 3 cups flour, 3 tsps. baking powder, 1 tsp. cinnamon, 1 tsp. nutmeg, 1-2 tsp. salt. Cream butter and sugar, add eggs and potatoes, then a little flour and the milk. Then the rest of the flour with baking powder, spices and salt. Cut out and fry in hot fat.

MRS. VERNON CRISWELL.

Potato Doughnuts

1 cup sugar, 3 tbsps. lard or butter, 1 cup cold Irish potatoes, mashed, 3 eggs, 1-4 cup milk, 2 1-2 cups flour, 3 tsps. baking powder, 1-2 tsp. nutmeg. Roll out into a soft dough, cut and fry in hot fat. Put on paper, when done, sprinkle with powdered sugar. This recipe will make about 3 dozen doughnuts.

MRS. L. V. PORTERFIELD.

Krebles

Pan of flour, 1 egg, 2 heaping tsps. baking powder, 2 tbsp. sugar, pinch of salt, 2 tbsp. melted crisco, 1 cup sweet milk. Make a dough as soft as is possible to roll out. Cut or twist into shape and fry in deep fat to brown as doughnuts.

MRS. CARL SWANSON.

Nut Doughnuts

1 cup sugar, 2 tbsps. butter, 2 eggs, 5 cups pastry flour, 1 cup milk, 6 tsps. baking powder, 1 tsp. salt, 1-2 tsp. nutmeg, 1 tsp. vanilla, 1 cup pecan meats chopped. Mix in order named, alternating milk with flour, baking powder, salt and spices sifted together. Turn out on floured board, cut and fry in deep fat.

MRS. H. W. CARVER.

Banana Fritters

1 cup flour, 2 tsps. baking powder, 1 egg, 1-2 cup milk, 1 tbsp. lemon juice, 1 tbsp. sugar, 1-4 tsp. salt, 3 bananas. Mix and sift dry ingredients, add others in order, chop bananas fine before adding last. Drop 1 spoonful at a time in hot fat and brown, sprinkle with sugar.

MRS. LUCILLE FRAZIER PACE.

McAlester, Okla.

Gingerbread

1 cup sugar, 1 cup dark molasses, 1-2 cup shortening, 1 tsp. each cinnamon, ginger and cloves, 2 level tsps. soda in 1 cup boiling water, 2 1-2 cups flour, 2 eggs beaten together, 1-2 tsp. salt, 1 cup nuts. Start in hot oven for ten minutes then bake in slow oven for forty minutes or until it shrinks from the pan. Leave bread in pan till cold.

MRS. J. BART ALDRIDGE.

Soft Gingerbread

1 cup of sugar to which add 1 tsp. ginger, cinnamon and cloves, 1 cup molasses, 1-2 cup butter, all creamed together, 1 cup boiling water, with 2 tps. soda dissolved in it, add 2 1-2 cups flour then 2 well beaten eggs. Bake in slow oven.

MRS. STEVE DOUGLAS.

Gingerbread

1-2 cup crisco, 1-2 cup sugar, 1 cup molasses, 2 eggs, 3-4 cup hot water, 3 cups sifted flour, 1 tsp. each of soda, cinnamon, cloves, ginger, salt. Put crisco, sugar, eggs and molasses into mixing bowl together and blend with one operation. Stir in hot water, add flour to which has been added soda, salt and spices. Mix well and pour into greased shallow baking dish and bake in medium oven, (350 degrees) for 30 minutes.

MRS. HURLEY STOKES.

Gingerbread

1 cup sugar, 1 cup syrup (sorghum), 1 egg, 1 tsp. soda dissolved in 1 cup boiling water, 1-2 cup melted fat, 3 cups flour, 1 tbsp. ginger, 1 tsp nutmeg, 1-2 tsp. cinnamon, 1-4 tsp. cloves, 1-4 tsp. alspice, 1-2 tsp. salt. Bake in large pan in medium oven.

MRS. H. W. CARVER.

Soft Gingerbread

1-2 cup sugar, 1-2 cup molasses, 1-2 cup shortening, 1-2 cup sour milk, 1-2 tsp. ginger, 1 egg, 1 tsp. soda, 2 cups flour. Bake about 20 minutes in shallow pan.

MRS. C. E. McGLASSON.

Soft Gingerbread

1 cup brown sugar, 1 cup molasses, 2-3 cup butter, 1 cup sour milk, 4 cups flour, 3 eggs, 2 tps. cinnamon, 1 tsp. cloves, 1 allspice, 1 ginger, 1 soda. Mix sugar, molasses, and butter, add eggs, dissolve soda in butter milk, add milk and flour alternately, add spices, bake in slow oven.

MRS. J. A. BAKER.

Warm Gingerbread

1 cup brown sugar, 1-2 cup butter or shortening, 1-2 cup molasses, 1-2 cup sour milk, 2 cups flour, 1 tsp. soda, 1-2 tsp. baking powder, 1 tsp. each cinnamon and ginger. Cream sugar and shortening, add milk and beaten eggs, then molasses. Stir in flour with other dry ingredients sifted into it. Pour into shallow buttered pan and bake thirty minutes in medium oven. Cut in squares and serve warm with either cream or hard sauce.

MRS. H. M. TATE.

Cinnamon Drop Cakes

1 cup sugar, 2 cups flour, 1 egg, 2 tps. soda, 1 kitchen spoon lard. Mix lard, sugar and add flour with soda mixed in and add enough milk to make dough drop from spoon. Bake in moderate oven.

AUNT AMELIA.

Lill's Hard Tack

1 cup sugar, 1 cup dates, 1 cup nuts, 2-3 cup flour, 2 eggs, 1 tsp. baking powder, salt. Beat eggs and sugar, add flour mixed with baking powder then the nuts and dates, which have been ground together. Bake in moderate oven 30 minutes, cut in narrow strips and roll in powdered sugar.

I. C. P.

Ice Box Cookies

4 cups brown sugar, 6 cups flour, 1 cup butter, 4 eggs, 1 tsp. cream tartar, 2 tsp. soda. Mix well and form in long loaf, putting in refrigerator at night. Next morning slice and bake. A nice variation is to add 1 cup nut meats and 1 of raisins.

MRS. VIA.

Individual Meringues

6 egg whites, 2 cups sugar, 1 tsp. vanilla, 1 1-2 tsp vinegar. To the stiffly beaten egg whites add the other ingredients. Then drop a tbsp. full at a time on buttered tin. Put in cold oven and turn to 300 degrees. Cook for 20 minutes. Serve with ice cream, strawberries or custard, etc.

The following custard is good with strawberries on the meringue. Bring 1 pt. sweet milk to boiling point, mix 3 egg yolks, 3-4 cup sugar, salt, 1 heaping tbsp. flour and pour into milk. Cook in double boiler till it coats the spoon.

MRS. CURTIS FENTON.

Carrie's Boston Cookies

1 cup sugar, heaping cup butter, 1 1-2 cup chopped raisins, 1 cup nuts, 1-2 tsp. soda dissolved, 1 tbsp. water, 3 eggs, cloves, cinnamon and 1 tsp. nutmeg, 2 1-2 cups flour. Mix all together after creaming butter and sugar and drop from spoon in pans. Bake in hot oven.

I. C. P.

Ice Box Cookies

1 cup crisco, 1 cup white sugar, 1 cup brown sugar, 3 1-2 cups flour, 3 whole eggs, 1 tsp. salt, 1 tsp. soda, 2 tsps. cinnamon, 1tsp. nutmeg, 1 cup nuts. Cream crisco sugar, and salt together. Sift spices with flour, dissolve soda in a little warm water, add all ingredients. Mix well and roll. Let stand 24 hours. Slice and bake in quick oven.

MRS. H. J. SHANDS,
San Antonio, Texas.

Date Bars

2 cups dates, 2 cups pecans, 1 1-2 cups flour, 4 eggs, pinch of salt, 2 cups sugar, flavoring. Cut dates and nuts and mix well in the flour. Beat eggs, salt and sugar together, add to flour and fruits, add flavoring. Grease and flour pan and bake in slow oven. Cut in bars when almost cold and roll in confectioners sugar.

MRS. H. J. SHANDS,
San Antonio, Texas.

DESSERTS

"The proof of the pudding is in the eating thereof."

Date Pudding

One cup toasted bread crumbs, 1 cup dates, 1 cup nuts, 1 cup sweet milk, 1 cup sugar, 2 eggs, 2 tsps. melted butter, 2 tsps. baking powder. Beat the eggs, add sugar, butter and other ingredients, adding baking powder last. Cook 30 minutes in a slow oven.

MRS. ROY GRACE.

Date Loaf

(Large and Economical)

Two tsps. soda in 2 cups boiling water, 2 cups sugar, 2 tbsps. crisco, 1 egg (beaten), 2 1-2 cups flour in which 1 cup nuts and 1 box dates (chopped) have been mixed. 1 tsp. vanilla. Bake in moderate oven one hour.

MRS. E. M. STROUD.

Date Pudding

Three eggs well beaten, 1 cup sugar, 1 cup dates (cut up), 1 cup nuts, 1 tbsp. baking powder, 4 tbsps. flour, 3 tsps. milk. Mix in order given and bake 20 or 30 minutes. Serve with sauce.

MRS. H. H. GRINER.

Date Pudding

Four eggs, 2 cups nuts, 2 pkg. dates, 1-2 cup sugar, 4 tbsps. flour, 2 level tsps. baking powder, pinch of salt. Beat eggs, add sugar and salt, cut dates with scissors into small pieces add to egg mixture, add nuts. Sift baking powder with flour and mix altogether. Bake in well greased loaf pan for 45 minutes in oven not over 250 degrees.

MRS. THOS. J. HORSLEY.

ICE

We make regular deliveries over town. If the driver fails to leave you ice, please phone 178

Chamblee Ice Company

Phone 178

Baked Date Pudding
(Serves Ten)

One cup chopped nuts, 1 cup chopped dates, 1 cup sugar, 1 tsp. baking powder, 5 tbsps. bread crumbs, 4 eggs, 1 tsp. vanilla. Mix nuts, dates and sugar and add to bread crumbs. Beat the yolks and whites of eggs separately and add to first mixture. Add baking powder then vanilla. Stir well and pour into long shallow pan which has been lined with waxed paper. Bake in moderate oven for one hour. Serve with whipped cream.

MRS. L. O. HAMMONS.

Date Pudding (Small)

Two cups of dates chopped, 1 cup pecan meats, 1 cup sugar, 2 eggs beaten separately, 3 tbsps. of flour, 1-2 cup sweet milk, 1 tsp. baking powder. Mix dry ingredients, add milk and eggs. Bake in slow oven, when cold, slice and serve with whipped cream.

MRS. W. W. McDONOUGH.

Date Pudding

4 boxes of dates, 15 tbsps. sugar, 10 eggs, 3 cups nuts. Beat eggs to froth, beat sugar in eggs. Mix all together. Bake 45 minutes.

MRS. CHAS. H. DYMOND.

Date Loaf

1 lb. dates, 1 lb. English walnuts or pecans, 1 cup flour 2 tps. baking powder, 1-4 tsp. salt, 1 cup sugar, 4 eggs, 1 tsp. vanilla. Have nuts as whole as possible, sift flour with baking powder, salt and sugar over them, beat in yolks of eggs and last fold in whites. Bake in slow oven for 1 hour.

MRS. VERNON V. CRISWELL.

Delicious Dessert

1 cup chopped dates, 1 cup chopped nuts, 2 eggs, 4 heaping tps. flour, 1 cup sugar, 1 tsp. baking powder. Beat eggs well, add a part of the sugar, the nuts, dates, flour and baking powder. Then the rest of the sugar. Mix thoroughly with eggs. Put in greased and floured pan, bake slowly until light brown. Remove from fire and let cool and then crumble. When ready to serve beat 1 qt. of cream, add little powdered sugar and vanilla. Mix with cake crumbs and serve in parfait glasses. This will serve at least 12 people.

MRS. A. S. NORVELL.

Graham Torte

Roll fine 20 graham crackers. Mix well with 1-3 cup melted butter, line a tin with half this mixture. Make the following: 1 pint milk, 2 eggs yolks, 1-2 cup sugar, 1-4 cup cornstarch, 1-2 tsp. vanilla, pinch of salt. Scald the milk, beat the egg yolks with the sugar, cornstarch and salt and add this slowly to the milk. Cook in double boiler until the custard becomes thick, stirring constantly, add vanilla. Pour the custard into cracker lined tins. Sprinkle over the top with 1-2 pound chopped dates, then spread meringue made from 2 egg whites and sweetened with 1 tbsps. sugar. Sprinkle the top of the meringue with the remainder of the cracker crumbs and top with 1-2 cup chopped nuts. Place in slow oven for 30 minutes.

MRS. GEORGE M. BAKER.

Pineapple Crumb Pudding

1-2 can grated pineapple (small), 1 cup sugar, 3 tbsps. bread crumbs (biscuit preferred), 3 eggs (beaten separately). Bake in moderate oven slowly. Serve with whipped cream. Serves five.

MRS. W. C. BUNYARD.

Brown Betty

Twelve apples, butter, white sugar and bread crumbs. Pare and core a dozen juicy apples and chop fine. Place in a buttered baking dish, first a layer of chopped apples then bits of butter, sugar and nutmeg. Next a layer of bread crumbs, then a layer of apples and so on until the dish is full. Finish with a layer of crumbs. Bake in oven until thoroughly cooked. Serve hot with cream sauce.

MRS. W. M. CUMMINGS.

Apple Crisp Pudding

4 cups apples, 1 tsp. cinnamon, 1-2 cup butter, 1-2 cup water, 1 cup sugar, 3-4 cup flour. Butter a baking dish, pour in apples, cinnamon and water. Work together sugar, flour and butter. Spread over apples and bake in hot oven.

MRS. S. N. NORTH.

Baked Apples

Core but do not peel 4 tart apples. Place in baking dish and put lump of butter in each apple. Pour 1-2 cup sugar and 2 tbsps. flour, mixed together, over apples. Cook until apples are tender and thick sauce is formed. Remove from stove and add vanilla.

MRS. O. C. CLAYTON.

Jello Plum Pudding

1 package lemon Jello, 1 pint boiling water, 1-4 tsp. salt, 1-2 cup sugar, 3-4 cup finely chopped raisins, 3-4 cup finely chopped cooked plums, 3-4 cup grapenuts, 1-4 cup finely chopped orange and lemon peel, 1-8 cup finely chopped citron, 3-4 cup grapenuts, 1-4 cup finely chopped orange and lemon peel, 1-8 cup finely chopped citron, 3-4 cup nut meats, 1-2 tsp. cinnamon, 1-4 tsp. cloves. Dissolve Jello, when warm add grapenuts, salt and sugar. When cold add other ingredients and mold.

MRS. HARRY D. SIMMONS.

Butterscotch Bavarian Cream

Three-fourth cup brown sugar, 2 tbsps. butter, 2 cups milk, 2 egg whites, 1 1-2 tbsps. gelatine, 3 egg yolks, 1 tsp. vanilla and 1 cup cream. Put butter and sugar in top of double boiler. Stir over fire until it begins to boil then stir and boil one minute, being very careful that it does not burn. Sugar should become slightly caramelized. Add milk and place over hot water. When milk is scalded and sugar dissolved, add slowly to beaten yolks. Return to double boiler and stir and cook until mixture forms a thin coating on spoon. Then add Gelatine which has been soaked and dissolved in 2 tbsps. of water. Stir mixture thoroughly. Pour into bowl and set in pan of ice water. When it begins to stiffen beat with Dover beater until light and fluffy. Beat egg whites stiff, add 1-4 cup brown sugar and fold into mixture and lastly beat cup of cream and carefully blend all together. Chill for an hour or more and serve in individual glasses with Butterscotch sauce. Sprinkle each helping with chopped nuts.

MRS. A. T. GLOVER.

Marshmallow Loaf

1 envelope Knox Gelatine (plain), 1-2 cup water (cold) 1-2 cup boiling water, whites of 4 eggs, 1 cup sugar, 1 tsp. vanilla, 1 cup English walnuts, 8 macaroons. Soak gelatine in cold water 5 minutes, add boiling water, stir until dissolved, cool but not chill. Stir sugar into dissolved gelatine. Beat whites of eggs very light and add to the eggs the gelatine and sugar, a few spoons at a time, beating constantly. Add the vanilla, pounded macaroons and chopped nuts. Pour into mold and chill. Serve with or without whipped cream. A variation may be made by dividing into two parts and coloring one part pink, adding cherries or other fruit, and leaving nuts in white part.

MRS. E. D. ORWIG.

Paradise Pudding

1-2 pkg. Knox gelatine, soak in 1-3 cup cold water, let set a few minutes, then add 1-2 cup boiling water. Let set till it begins to congeal, then add beaten whites of 3 eggs, to which 3-4 cup sugar have been folded in, then add 1-2 pt. cream whipped and 1 tsp. vanilla. Line sherbert glasses with lady fingers or macaroons and fill with gelatine mixture. Serves eight.

MRS. ROY W. HEISLER.

Canned Fruit Pudding

Two cans of fruit salad, 1-2 cup tapioca, 1 tbsp. lemon juice, 1-4 cup sugar and 2 tbsps of butter. (To fresh fruit add more sugar). Place apricots, cup up, containing a cherry over the top as garnish. Bake in medium oven 1 and 1-2 hours.

MRS. J. R. HUGGINS.

Tapioca Pudding

One cup sweet milk, 1-2 cup sugar, 1 cup seedless raisins; 3 tbsps. tapioca, 2 eggs, 1 tsp. vanilla. Heat milk in double boiler, add tapioca, cook about 20 minutes, add sugar and raisins which have been previously cooked, beat eggs until light, stir in quickly. Add vanilla and serve cold with whipped cream.

MRS. A. A. CRISWELL.

Tapioca Cream

Put 1 1-2 pints of milk to heat, add 5 tbsps. of tapioca to milk. Take yolks of 3 eggs and 3-4 cups of sugar and cream well. Beat whites of eggs until very stiff. Just before milk boils, add eggs and sugar and cook until creamy. Remove from fire and add whites of eggs. Beat until well mixed. Flavor with 1-2 tsp. of vanilla. Serve plain or topped with whipped cream.

MRS. GUY SWEATT.

Duchess Cream

Soak 1-2 cup pearl tapioca in 3 cups water for 3 hours, then add 1-2 cup sugar and 1-3 tsp. of salt and cook in double boiler until tapioca is transparent. When this is cool add 1 medium size can of crushed pineapple and at least 1 pint of whipped cream, (Add lemon juice).

MRS. FRANK McGUIRE.

Pineapple Custard

One cup milk, two level tbsps. flour, 3 egg yolks, 3-4 cup sugar, pinch of salt. Boil in double boiler until thick. Add 1 cup grated pineapple and beat egg whites for meringue.

MRS. E. H. EVINS,
Wilburton, Okla.

Pineapple Fluff

One large can of pineapple, 1 large orange, 1 pint whipped cream, 1-2 package gelatine dissolved in cold water. Heat pineapple juice, pour over gelatine and let cool. Then add fruit and cream and beat until thickened.

MRS. GUY CROSS.

Strawberry Fluff

Two cups strawberries, 1-3 cup sugar, 1 cup diced marshmallows, 1 cup whipped cream, 1 tsp. vanilla. Mix all ingredients together and pile in glass sherbert dishes. Set in cold place 1 hour and serve at once.

MRS. W. A. BILLINGSLEY.

Pineapple Whip

One small can pineapple sliced fine. Dozen marshmallows, 1-2 cup nut meats, 3 bananas, 1-2 pint whipping cream. Cut marshmallows fine, add a little sugar and mix all together.

MRS. O. F. LEWIS.

Bavarian Cream

Dissolve 2 tps. gelatine in 4 tbsps. cold water, heat 1 can (small) crushed pineapple and 1-2 cup sugar to boiling point, add to gelatine. When congealed to a soft jelly add 1-2 pt. of stiffly whipped cream.

MRS. CHAS. H. DYMOND.

Bavarian Date Slices

One package strawberry jello, 1 pint boiling water, 1-2 cup almonds, blanched and chopped, 12 dates seeded and cut, 12 marshmallows, finely cut, 1 cup whipped cream, 1-4 tsp. salt, 6 drops almond extract. Dissolve jello in boiling water. Chill. When slightly thickened beat with Rotary egg beater until the consistency of whipped cream. Fold in almonds, dates and marshmallows, then cream. Turn into loaf pan and chill. Serve in slices.

MRS. W. A. BILLINGSLEY.

Strawberry Whip

Prepare 1 pkg. strawberry jello. When beginning to set whip with egg beater until like whipped cream. Fold in 1 pint stiffly beaten cream, sweetened and 1 pint crushed strawberries sweetened. Set on ice until hard.

MRS. O. C. CLAYTON.

Marshmallow Whip

1 box marshmallows, cut in pieces and cover with juice 1 large orange, soak for an hour or longer, whip cup cream stiff, add grated rind of 1 orange and tbsp. of any syrup or honey. Fold into orange, marshmallow mixture. Serves 6. Serve in sherbet glasses.

MRS. J. A. PATTERSON.

Caramel Gelatine Pudding

2 cups brown sugar, 2 cups milk, 3 eggs, 1-2 pkg. gelatine (1 envelope), 2 tbsps. vanilla extract. Heat milk in double boiler, add sugar. Cook for ten minutes. Then add egg yolks beaten very light, cook 3 minutes longer and pour over gelatine which has been soaked in 1 cup cold water for few minutes. Lastly add the egg whites beaten stiff. Pour in chilled mold. Let set until firm. Serve with whipped cream. This will serve six.

MRS. S. S. ORWIG.

Fudge Pudding

Two eggs, 1 cup sugar, 1-2 cup melted butter, 2 tbsps. flour, 1-2 cup chopped nuts, 2 tbsps. melted chocolate. Beat the eggs lightly, add the sugar, butter and flour, fold in nuts and add the melted chocolate. Bake in a pie tin for 45 minutes in a moderate oven. Cool and serve with whipped cream. This will make eight servings.

MRS. A. G. NICHOLS.

Heavenly Hash

One can green grapes or white cherries, 1 can crushed pineapple, 4 cups marshmallows cut in pieces, 1 cup nut meats. Mix all together in glass mixing bowl. Put in ice box until chilled. Whip 1 pint of cream and fold in when ready to serve.

MRS. R. H. TODD

Ice Box Cake

Two egg yolks, 1 cup sugar, 1-2 cup butter, 1-2 cup chopped nuts, 1 lb. vanilla wafers, 1 small can shredded pineapple. Cream together the butter, pineapple, sugar and nuts. On layer of vanilla wafers place mixture. Stand in ice box 24 hours. Slice, serve with whipped cream.

MRS. ROY AUBREY.

Ice Box Cake

Melt 2 squares of chocolate, add 1-2 cup sugar, 1-4 cup cold water and the slightly beaten yolks of 4 eggs. Cook over hot water until thick. Set aside until chilled. Cream 1-2 cup butter, add 1 cup of powdered sugar, beat until creamy and add 1-2 cup of chopped nuts and 1 tsp. vanilla. Combine this with the cold chocolate mixture and fold in the stiffly beaten whites of 4 eggs.

For the mold use a cake pan with a removable rim. Cover the bottom with split lady-fingers, then place split lady fingers close together all around the sides of pan. If pan is slightly buttered the lady-fingers will cling to it. Pour in the chocolate mixture. Cover top with lady-fingers pressing in firmly. Set in a cool place for twelve hours. It will then be firm enough to slice. Before serving remove the rim. Decorate top with whipped cream and halves of pecans.

MRS. T. D. HUNT.

Ice Box Cake

1-2 pound butter creamed, 1 3-4 boxes powdered sugar, add yolks of 6 eggs (one at a time beating each thoroughly), 1 tsp. vanilla, 2 cups nuts, 35c worth vanilla wafers, 1 1-2 dozen lady fingers. Roll or grind vanilla wafers. Line pan with oiled paper on the bottom, line sides of pan with lady fingers. Fill bottom of pan with wafer crumbs. Next put layer of mixture then layer of crumbs and so on until all mixture is used and crumb layer is on top. Let stand in refrigerator for 36 hours. Slice and serve with whipped cream. Will serve 18 people.

MRS. CARL SWANSON.

Ice Box Cake

1 lb. milk chocolate (Hershey), 3 eggs separated, 3 tbsps. hot water, 1 tbsp sugar. Heat chocolate, sugar and water in double boiler. When melted remove and add the beaten yolks. Cool. Fold in whites beaten stiff. Pour in dish lined with lady fingers or vanilla wafers, alternating with chocolate mixture on top. Harden over night in ice box or cool place. May serve whipped cream on top if desired.

MRS. E. D. ORWIG.

Ice Box Cake

2 cups water, 1 cup sugar, 2 tbsps. gelatine 2 tbsps. lemon juice, 1-2 cup orange juice, 1-2 cup pineapple juice, 1-2 cup crushed pineapple, 1-2 pound marshmallows, 2 cups whipping cream, 24 vanilla wafers or lady fingers, 1 cup chopped nuts, pulp of 1 orange shredded. Boil water and sugar together for 20 minutes. Soak gelatine for 5 minutes and add to syrup. Add orange juice and pulp and pineapple juice and pulp. Chill. When chilled, beat until light and add whipped cream which has been mixed with marshmallows and nuts. Line a cake pan with oiled paper and place vanilla wafers in bottom and around sides of the pan. Crumble the remaining wafers into filling. Add alternately the cream and serve with or without whipped cream.

MRS. D. W. ANDERSON,
Oklahoma City, Okla.

Lemon Ice Box Pudding

2 1-2 dozen lady fingers, 1-2 cup butter, 1 large cup sugar, 4 eggs, 1 lemon, maraschino cherries, beat egg yolks, add 1-4 the sugar, place in double boiler and cook until thick. When cold add to the butter and balance of sugar which has been thoroughly creamed together. Then add the juice and grated rind of the lemon and fold in the stiffly beaten whites, line a pan with oiled paper, put in a layer of lady fingers than half of the lemon mixtures, then a good sprinkle of cherries cut in halves, another layer of lady fingers, custard, cherries, with lady fingers on top. Cover with oiled paper and place in ice box for 24 hours or more. Serve with sweetened whipped cream.

MRS. CHAS. B. WILSON.
Pawhuska, Okla.

Ice Box Pudding

One dozen lady fingers, 2 small cakes of sweet chocolate, 2 tbsps. powdered sugar, 2 1-2 tbsps. water, 4 eggs, 1 tsp. vanilla, chopped nuts. Melt chocolate, sugar, and water together over a moderate fire, in double boiler preferably. When thoroughly dissolved, remove from fire and cool. Add the egg yolks 1 at a time, beating constantly. Add vanilla and egg whites beaten stiffly. Line a deep pyrex dish with wax paper, then place a layer of lady fingers in bottom of dish. Cover with chocolate mixture and sprinkle with chopped nuts. Repeat this until all is used. Place in refrigerator and let it remain 24 hours before using. Remove from dish and cut in slices and serve with plain or frozen whipped cream.

MRS. R. J. ROBERTS.

Ice Box Pudding

2 dozen lady fingers, 1-4 cup water, 1-2 cup sugar, 2 small packages "Germain's Sweet Chocolate", 4 egg yolks, 1-2 cup butter, 1 tsp. vanilla. Melt the chocolate, add 1-4 cup cold water and the 1-2 cup sugar. Beat 4 egg yolks and add to mixture. Cook 1 minute, then add butter and vanilla. Add beaten egg whites. Place layer of lady fingers, halved around mixing bowl. Spread with mixture then another layer of lady fingers, etc, until all are used. Pour remainder of mixture over top so that it will seep down and fill in. Place in ice box and let stand 24 hours. Serve with whipped cream.

MRS. JESS McMULLIN.

Ice Box Pudding

1 cup powdered sugar, measured after sifting, 1 cup grated pineapple, 2 eggs, 1-2 cup nut meats chopped fine, 1 box vanilla wafers, 1-4 pound butter. Cream the butter and sugar, add 1 egg and beat for five minutes, then the other egg and beat for five more minutes (this keeps the mixture from separating) add the pineapple and nuts. Line bottom of pudding pan with a layer of vanilla wafers then put a layer of the above mixture on them, then another layer of wafers and then a layer of the mixture. Let stand in ice box for eight hours before serving. Slice in inch slices and top with whipped cream.

MRS. RAY PURCELL.

Raspberry Ice Box Cake

1 1-2 cups raspberries with juice, 1-2 tbsp. gelatine, 2 tbsps. cold water, 1 tbsp. lemon juice, 1 cup cream, 2 dozen lady fingers. Run raspberries through sieve, heat to boiling point. Dissolve gelatine in cold water and then stir into raspberries. Cool when it begins to thicken fold in stiffly beaten cream. Put lady fingers around mold. Layer of mixture, then of lady fingers and so on until mold is filled. Set in ice box over night. Garnish with whipped cream and whole raspberries.

MRS. C. H. DIXON.

Chocolate Ice Box Cake

Melt 2 cakes sweet chocolate in double boiler, add 3 tbsps. boiling milk and 1 tbsp. powdered sugar. Beat in 4 egg yolks, 1 at a time. Let this cool. Then fold in 1-2 pint cream whipped, beaten egg whites and flavoring. Cover a layer of lady fingers and a layer of macaroons with this mixture, until 12 of each are used. Set in ice box 12 hours. Serve with or without whipped cream.

MRS. C. C. FENTON.

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Leola's Bakeless Cake

Cream together 1-2 cup butter, 1-2 cup sugar, yolks of 3 eggs. Beat lightly. Add 1 can raspberries and 1 cup pecan meats. Line a deep pan with waxed paper and cover bottom with layer of vanilla wafers. Add layer of mixture, alternating until all is used with a layer of wafers on top. Cover with waxed paper. Set in ice box several hours. Slice and serve with whipped cream.

MRS. P. J. MARTIN.

Maple Mousse

1 cup maple syrup, 4 eggs (yolks only), 1 pint cream, heat syrup thoroughly, then add well beaten egg yolks. Let cook till very thick, stirring constantly. Remove from fire and beat until light and cold. Add stiffly beaten cream. Pack in ice and let stand 3 or 4 hours.

MRS. IRVIN WILSON.

Apricot Mousse

1 can No. 2 1-2 apricots mashed through a sieve, 1 ripe banana mashed, also through a sieve, 2 tbsp. gelatin, 1-2 cup cold water, 3-4 cup sugar, 1 cup cream whipped. Soak gelatine in cold water and dissolve in warm water. Add to apricots and banana. Stir in sugar, after it starts to congeal fold in the cream.

MRS. BONDY HARMON.

English Pudding

1 1-2 cups toasted bread crumbs, 1 cup buttermilk, 1 tsp. soda dissolved in 1 tbsp. water, 1 tbsp. melted butter, 1 1-2 cup sugar, 1 tsp. nutmeg, 1 tsp. cinnamon, 1 cup floured nuts, 1 cup floured raisins, 1 cup flour (in all). Steam in baking powder cans 2 hours and serve with whipped cream.

MRS. H. H. GRINER.

Plum Pudding

One cup sugar, 3-4 cup melted butter, 3 eggs, 1 1-2 cup flour, small glass jelly, 1 package seedless raisins, 1 cup currants, 1 tsp. cinnamon, 1 tsp. soda, 1-2 cup hot water. Cream sugar and butter, add jelly, flour and cinnamon. Chop and flour fruit. Combine with batter, add chopped nuts and soda dissolved in hot water. Steam three hours in 2 or 3 pans.

MRS. GEORGE A. STEWART.

Angels Delight

1 cup cold rice, 1 cup chopped pineapple, 1-2 pound marshmallows. Let stand 1 hour and add 1-2 pint whipped cream.

MRS. C. M. THREADGILL.

Rice Pudding

One cup rice cooked 20 or 30 minutes or until tender. Blanch in cold water. Whip 1-2 pint of cream and add a little salt, 2 tbsps. sugar, flavor with vanilla, mold and serve cold with hot chocolate sauce.

MRS. ROY GRACE.

A Delicious Dessert

One of my favorite and most economical desserts is the following: It is especially good to serve for the children's noontime meal.

If you have a part of a loaf of brown bread left, (white bread may be used if first toasted) slice it and trim off edges. Butter the pieces liberally and make sandwiches of them, using sliced bananas for a filling. Place the sandwiches in a buttered pan, put more bananas on top of them and set in the oven till very hot. Serve with either plain cream or sweetened whipped cream. These are most delicious and no one would ever suspect that they are made of such homely ingredients.

MRS. CHAS. L. ROGERS.

Caramel Pudding

Place unopened can of Eagle brand in boiling water and keep at boiling point for 2 1-2 hours, being careful to keep can covered with water. Remove from water, chill thoroughly, then keep unopened can in refrigerator ready for use. To serve when a quick dessert is needed, remove top of can, cutting along the side so that the contents may be removed whole. Cut in slices and garnish with nut meats, whipped or plain cream, or fruits.

MRS. O. H. PRESSON.

Frozen Fruit Mold

2 cups mixed fruit, 1 pkg. lemon jello, 2 cups fruit juices, 1 cup cream whipped, juice of 1 lemon, dash of salt. Heat fruit juice and pour over jello. When nearly cold add fruits, lemon juice, salt and whipped cream. Pour in mold and freeze.

MRS. S. N. NORTH.

Strawberry Cream
(Electric Refrigerators)

1 quart strawberries crushed, 1 1-2 cups sugar, 1-2 tbsp. gelatine dissolved in 1-2 cup boiling water, 1-2 tsp. vanilla, 1 pt cream whipped. Mix first five ingredients. Fold in cream and place in ice unit of electric refrigerator.

MRS. C. L. KIRKPATRICK.

Apricot And Grapefruit Sherbert

1 1-2 cups sugar, 1 cup water, boil five minutes. Cool. Mix with 1 1-2 cups fresh grapefruit juice, 1 cup sifted cooked apricots and 1-2 tbsp. lemon juice. Partially freeze, when mushy fold in 1 egg white which has been beaten very stiff adding 2 tbsps. sugar. Continue freezing.

MRS. C. H. HANSON.

Frozen Delight

Use 1 pint egg custard or 1-2 pint whipped cream, 3 bananas diced, 1 pound can of mixed fruits diced and all the juice. Mix the fruits with either the egg custard or whipped cream. This may be used as above mixed, or a layer of macaroons or vanilla wafers, then a layer of fruit mixture until the dish is filled ready to place in the electric refrigerator. This will serve eight people.

MRS. J. READ MOORE.

Red Raspberry Dessert

1 can of Red Raspberries, which have been packed in a sweet syrup. 1-2 pt. of heavy whipped cream. Be sure to whip cream very stiff before mixing the raspberries. Place mixture in freezing unit. Let stand four to five hours. Serve when firm. This is a delicious dessert.

MRS. JOSEPH C. LOONEY.

Frozen Strawberries

Crush fresh strawberries, sweeten to taste, place in chilling unit until consistency of sherbert. Place in glasses, with a generous serving of whipped cream, slightly sweetened, with a large, whole strawberry on top.

MRS. JOSEPH C. LOONEY.

Pineapple Sherbert

1 envelope of gelatine, 2 cups sugar, 1 can grated pineapple, 1 1-2 pints boiling water, white of 1 egg, juice of 1 lemon. Stir gelatine with sugar and dissolve in boiling water. When cool add juice of lemon, white of egg beaten stiff and pineapple and freeze.

MRS. FRANK PHILLIPS.

Maple Nut Ice Cream

2 pounds of maple sugar, 4 cups cold water, 4 cups evaporated milk, 2 cups coffee cream, 1 cup pecans cut fine, 4 eggs. Boil sugar and water until exactly 4 cups, beat eggs thoroughly and pour syrup slowly over eggs, so they will not curdle, beat thoroughly. Add evaporated milk and cool. Add cream and pecans and freeze.

MRS. J. W. LUPER,
Phoenix, Ariz.

Lulu's Favorite

(Peppermint Candy Ice Cream)

2 quarts milk, 1 pint whipping cream, 4 whole eggs, 2 tbsps. corn starch, 3 large sticks peppermint candy, 4 tbsps. sugar. Beat eggs, add sugar and corn starch then add milk. Place on stove and let come to boiling point. Beat candy fine and add to custard while still hot. Cool and add whipping cream. Place in trays of frigidaire and stir often, or freeze in ice cream freezer.

MRS. C. GUY CUTLIP.

Peppermint Ice Cream

Break up 2 sticks of peppermint candy real fine, pour a little milk over candy and beat a little so as to dissolve. Yolks of two eggs, beaten well. Mix 1-2 cup of sugar and 2 tbsps. of flour with eggs, then 1 cup of milk. Cook in double boiler to a custard. Let cool; add beaten whites of eggs and peppermint and 1-2 pint of XX cream. Let freeze, stirring every once in a while.

MRS. B. F. DAVIS.

Frigidaire Ice Cream

1 cup sugar, 1 tbsp. flour, 3 whole eggs, 1 quart whole milk, 2 tps. vanilla or any other flavoring, 1-2 pint cream and a little salt. Mix sugar, flour and salt together then add the eggs which have been beaten until light and two cups of the whole milk. Cook like custard then add rest of milk and flavoring. Put this custard in Frigidaire to chill but not to freeze until you have added the XX cream which has been beaten. Mix well with custard and return to Frigidaire to freeze, stirring often.

MRS. W. C. WOOD.

Cranberry Frappe

1 qt. cranberries, 2 1-2 cups sugar, 4 cups water, juice 1 large lemon, salt. Cook the cranberries in water slowly, until soft. Force through a sieve and add the sugar, lemon juice and salt. When cool, freeze. This will make 12 servings.

The Six Three (to be frozen)

3 cups sugar, 3 cups cream, 3 cups water, 3 bananas (crushed), 3 oranges (juice), 3 lemons (juice).

Date Pudding Sauce

1-2 cup cream, 1-2 cup sugar, 1-2 cup butter. Mix. Cook slowly until slightly thickened.

MRS. H. H. GRINER.

Lemon Sauce

1-2 cup water, 1 cup sugar, rind of a lemon and juice of 2 lemons, 1-2 tsp. butter. Add scant tsp. constarch dissolved in a little cold water. Boil.

MRS. E. H. EVINS,
Wilburton, Okla.

Vanilla Sauce

(Good For Chocolate Pie)

Mix 1 tsp. cornstarch and 1 tbsp. of sugar thoroughly. Pour on 1 cup scalded milk, stirring, cook for ten minutes in double boiler. Set aside to cool. Stir in 1 tsp. vanilla and white of 1 egg, beaten stiffly. Ready.

MRS. E. H. EVINS,
Wilburton, Okla.

Butterscotch Sauce

1 1-4 cups brown sugar, 3-4 cup corn syrup, 4 tbsps. butter, 3-4 cup thin cream. Put sugar and butter and syrup in sauce pan and boil until it forms a soft ball when tried in cold water, then add the cream. May be served on ice cream or other desserts and will keep some time. Stir well before using.

MRS. A. T. GLOVER.

Butterscotch Sauce

(Put in top of Double Boiler)

1-2 half cup dark corn syrup, 1-2 cup white sugar, 1-2 cup heavy cream, 1 1-2 tbsp. butter. Cook 45 minutes over hot water stirring constantly.

MRS. R. H. TODD.

Royal Sauce

1 tsp. corn starch mixed with enough water to pour. 1 cup boiling water, 1 cup jelly or jam, juice of 1 lemon. Boil corn starch in water five minutes. Add lemon juice and jelly. Stir until dissolved.

MRS. P. J. MARTIN.

Hard Sauce

Beat to cream 1-2 oz. of butter, add 1-4 cup of powdered sugar and beat until light, add white of an egg, and beat until frothy, stir in vanilla to suite taste, and place on ice to harden, grate nutmeg on top before serving.

MRS. B. F. DAVIS.

Hot Sauce

Beat 1-2 oz. of butter to a cream, add 1-4 cup of powdered sugar and beat, add white of 1 egg, beating until very light, add vanilla flavor to suit taste, set in boiling water over fire, stir until frothy and serve.

MRS. B. F. DAVIS.

Egg Sauce For Puddings

1 cup sugar, piece of butter size of egg, yolks of 2 eggs, beat all together and put on stove over boiling water and stir until about the consistency of cream. Beat the whites of 2 eggs stiff, stir with a half cup of sweet milk, then beat into first mixture and flavor with vanilla. Set away to cool.

MRS. W. M. CUMMINGS.

Hot Chocolate Sauce

1-2 cup sugar, 1 cup boiling water, 2 tsps. cocoa, a little salt. Cook until it is the proper consistency for a sauce.

MRS. ROY GRACE.

Chocolate Sauce

2 tbsps. butter, 2 tbsps. cocoa, 3-4 cup sugar, 1-2 cup condensed milk, 1-2 tsp. vanilla. Melt butter, mix cocoa with butter and beat until smooth. Then add sugar and milk and bring to a boil and let boil for two minutes. Remove from fire and add vanilla. This is nice on pudding and especially nice on ice cream.

MRS. HURLEY STOKES.

Chocolate Sauce For Ice Cream

2 tbsps. melted butter, 2 tbsps. cocoa, 3-4 cup sugar; 1-2 cup canned milk (not diluted); pinch salt. Bring to boil and when thoroughly mixed (about two minutes) remove and add 1 tsp. vanilla. Serve slightly warm.

MRS. H. H. GRINER.

Chocolate Sauce

Melt in sauce pan over hot water, 1 square chocolate (unsweetened), 1 tbsp. butter, 1-3 cup boiling water, very slowly. Bring to boiling point and add 1 cup sugar, 2 tbsps. corn syrup. Boil five minutes, or until desired consistency, which is best determined on ice cream. Cool and add 1-2 tsp. vanilla and small pinch salt. Serve hot or cold on ice cream, mousse or parfait, or for use in milk shakes.

MRS. R. H. TODD.

Fudge Pudding

2 eggs, beaten lightly, 1 cup sugar, 1-2 cup melted butter, 2 tbsps. flour, 1 cup chopped nuts, 2 tbsps. melted chocolate. Blend all till smooth and bake in a slow oven 30 minutes. Let cool in pan. Cut in squares and serve with sweetened flavored whipped cream.

MRS. DON FRASER.

Date Pudding

1 cup dates, 1 cup nuts, 4 tbsps. flour, 3 eggs, 1 cup sugar, 2 tps. baking powder. Beat sugar and eggs together, add flour, dates and nuts. Mix and bake in buttered pan. When partly cool pour over 1 cup sweet cream. Serve with whipped cream.

MRS. H. J. SHANDS,
San Antonio, Texas.

PASTRIES

"See that your kitchen fire be bright,
And your hands be neat and skilled;
For the love of man oft takes its flight,
If his stomach be not well filled."

Pie Crust

1 1-2 cups flour, 1-2 cup shortening, 1-4 tsp. salt, 1-4 cup ice water. Sift flour and salt together three times with two knives cut-in cold shortening until it is well blended, add ice water slowly, cutting it in by tossing the dough with knife. When all is mixed well, divide and roll each section large enough to cover pan. A very delicious, flaky crust.

MRS. GEO. B. SHERRITT.

Good Pie Crust

One cup flour, 1-3 cup lard, 1-4 tsp. salt. Cut lard into flour with two knives until mixture looks like meal, moisten with cold water until it will hold together, then roll out.

MRS. ELMER E. OGLE.

Pie Crust (Extra Good)

Sift flour, measure two cups. Three tbsps. crisco, 1-4 lb. butter. 1 tsp. salt. Enough water to hold together (using as little water as possible). Have everything ice cold. Roll three or four times, set on ice for one hour, then remove to other part of ice box. It is better to let crust stand from 12 to 24 hours. Keep covered and the crust can be used when needed.

MRS. ROY GRACE.

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Pie Crust

2 cups sifted flour, 1-2 tsp. salt, 1-2 cup cold shortening, 1-3 to 1-2 cup water. Cut shortening in flour and salt, add water (as little as possible). Toss on floured board and roll 1-8 inch. This makes two (9 inch) pie crusts.

MRS. O. C. CLAYTON.

Pie Crust

One cup flour, 1-3 cup Crisco, 1-4 tsp. salt. Cut lard into flour with two knives until the mixture looks like meal. Moisten with just enough cold water to hold it together, and roll out. (One pie crust).

MRS. L. O. HAMMONS.

Pie Crust

1 cup flour, 1 tsp. salt, 1 level tsp. baking powder, 2 heaping tbsps. lard, 1-4 cup ice water. Mix salt, baking powder and flour together. Chop into this the lard and when lightly mixed, add ice water and roll into a crust.

MRS. FRANCES SHANDS,
San Antonio, Texas.

Fried Pies

Use any evaporated or dried fruit (peaches, apricots or apples). Mash and sweeten. Place on 1-2 half of circle of biscuit dough rolled thin, fold over and pinch edges together. Fry in fat from fresh pork or sausage. (Any fat can be used).

MRS. E. M. STROUD.

Tennessee Sorghum Pie (Two Pies)

Three whole eggs, 1 cup sugar. 1 cup sorghum, 2 tbsp flour, 1-2 cup butter, 2 cup milk, 1-2 tsp. vanilla. Mix sugar and flour, add sorghum and well beaten eggs. Mix with milk. Add melted butter last. Bake in two pie pans lined with good pie crust.

MRS. TOY ROBINSON.

Zwieback Pie

1 box Zwieback (grated), add 1 tsp. cinnamon (saving 1-2 cup of mixture out for topping) Mix remaining Zwieback with one stick of butter (melted), line pan with this, pressing into shape with fingers, then set in oven for a second or two. Fill with following custard.

1 cup sugar, 1 tbsp. butter, two tbsps. cornstarch, yolks of 3 eggs, well beaten, 1 cup sweet milk (scalded). Cook stirring constantly until thick. Add tsp. vanilla and half cup

nut meats. Pour custard in Zwieback pie crust and set in refrigerator. When ready to serve cover top of pie with the 1-2 cup grated Zwieback, then with whipped cream and last by sprinkling chopped nuts over top. Cut as any other pie.

MRS. J. D. McGOVERN.

Pumpkin Pie

1 cup pumpkin, 2-3 cup sugar, 2 tbsps. flour, 1 cup milk, 2 eggs, 2 tbsps. butter, 1-2 tsp. cinnamon, 1-2 tsp. allspice, 1-4 tsp. cloves. Very little nutmeg, very little salt. Mix flour, sugar, spices and pumpkin, then egg yolks and milk. Add stiff beaten whites. Bake slowly about an hour. Paint inside of crust with white of an egg.

MRS. C. H. HANSON.

Pumpkin Pie

2 1-2 cups pumpkin, 2 cups milk, 1 1-2 cups sugar, 2 tbsp. sorghum, 3 eggs, 1-2 cup flour, 1-2 tsp. salt, 1-4 tsp. each of nutmeg, cloves and cinnamon, 2 tbsp. melted butter. Beat yolks of eggs, add sugar, sorghum, melted butter and milk. Sift flour, spices and salt together. To the first mixture add the pumpkin and then stir in the dry ingredients. Pour into double boiler and cook slowly till thick. While still hot fold in the stiffly beaten egg whites. Pour into freshly baked pie crusts and serve with whipped cream. A few pecan meats on top of the cream adds very much.

MRS. J. BART ALDRIDGE.

Pumpkin Pie

1-2 cup milk, 1-2 cup pumpkin, 1-2 cup chopped pecans, 1-2 cup shredded cocoanut, 2 eggs, 1-2 tsp. each cinnamon, cloves and nutmeg, 1 cup sugar, 1-2 tsp. salt. Beat eggs until light, add milk, sugar and pumpkin. Mix together thoroughly and add other ingredients. Turn in unbaked pie shell and bake slowly about 45 minutes.

MRS. A. N. DEATON.

Osagood Pie

Two cups sugar, 1-2 cup butter, 4 eggs, 1 cup of raisins, 1 cup nuts, 1 tsp. cinnamon, 1-2 tsp. cloves. Cream butter and sugar, add yolks of eggs that have been beaten. Add raisins, nuts, spices, then fold in whites beaten stiff. Pour into a pie crust and bake in a very slow oven. This will make two full pies.

MRS. JAMES R. FRAZIER.

All-Good Pie

3 eggs, separated, 1 cup sugar, 1 cup raisins, 1 cup pecans, 1 spoon butter, 1 tsp. vinegar. Cream sugar, egg yolks, put in pecans, raisins and butter, vinegar. Beat until creamy. Have whites beaten stiff. Add to first mixture. Beat again. Put in pie crust, bake real slow. Cover with another pie tin until done.

MRS. R. H. TODD.

Osgood Pies

2 cups sugar, 1-2 cup butter, 4 eggs, 1 cup raisins, 1 cup pecans, 1 tsp. cinnamon, 1-2 tsp. cloves. Cream butter and sugar, add beaten egg yolks, raisins, nuts and cinnamon and cloves. Beat egg whites and fold in. Bake very slowly in uncooked pastry shells. Makes two pies.

MRS. H. H. GRINER.

Osgood Pie

Three egg yolks, 3-4 cup sugar, 1 tsp. cinnamon, 1 tbsp. vinegar, one tsp. cloves, 1 tbsp. butter; 3-4 cup dates, 3-4 cup nut meats; three egg whites (beaten stiff). Mix, put in unbaked crust and cook until congealed. Serve with whipped cream.

MRS. T. D. HUNT.

Osgood Pie (Pecan Pie)

2 cups sugar, 1-2 cup butter, 4 eggs, 1 cup raisins, 1 cup pecans, 1 tsp. cinnamon, 1-2 tsp. cloves. Cream butter and sugar. Add beaten egg yolks, raisins and nuts. Beat egg whites and fold in mixture. Bake in slow oven in pie shell. This recipe makes filling for two pies.

MRS. J. BART ALDRIDGE

Osgood Pie

1 cup sugar, 1-4 cup butter, 2 eggs, 1-2 cup raisins, 1-2 cup pecans, 1-2 tsp. cinnamon, 1-4 tsp. cloves. Cream butter and sugar, add beaten egg yolks, raisins, nuts and spices. Fold in stiffly beaten egg whites. Pour in an unbaked pie crust and bake for one hour in slow oven.

MRS. IRVIN WILSON.

Pecan Pie

(One large or two small pecan pies)

One cup sugar, 1 cup white Karo syrup, 1 cup pecan meats, 4 eggs, 1 tablespoon melted butter, 1-2 tsp. vanilla. Mix and bake in pie crust for 40 minutes. May be served with or without cream.

MRS. CHARLES GLADDEN

Pecan Pies

(Original Recipe)

Line muffin tins with good pie crust. For filling use, 2 eggs well beaten, 1 1-2 cups Karo, 1 cup brown sugar, 1 lump butter (size of an egg), 2 tsp. vanilla and 1 1-2 cups pecan meats (not chopped). Pour into individual pies and bake slowly until mixture is thick. Serve with ice cream or whipped cream on top.

MRS. CHAS. HUTSON.

Texas Pecan Pie

1 cup sugar, 1 cup sweet milk, 1-2 cup pecan meats chopped, 1 tbsp. flour, 3 eggs. Cream sugar and yolks of eggs and flour. Add milk and nuts and cool until thick. Beat egg whites very stiff and mix with the filling or spread on top and brown.

MRS. GUY SWEATT.

Pecan Pie

1 cup sugar, 1 1-2 tbsp. flour, 3 egg yolks, 1-2 cup milk, 1-2 cup water, small lump butter, 1 tsp. vanilla, 1-2 cup pecans. Cook together sugar, flour and water until stiff and add well beaten egg yolks, milk, vanilla and pecans. Beat egg whites and top pie. Have pie crust baked and fill with above.

MRS. H. H. GRINER.

Pecan Pie

3-4 cup sugar, 3-4 cup Karo, 3 tbsps. water, 1 tbsp. flour, 1 tbsp. butter. Three well beaten eggs, one cup pecans. Bake in a moderate oven forty minutes.

MRS. L. L. STURGEON.

Prune Custard Pie

Line a deep pie plate with pastry. Cover the bottom with pitted cooked sunsweet prunes. Beat 3 eggs, add 1-2 cup sugar, 1 tsp. vanilla, and 1 1-2 cups scalded milk. Pour this over the prunes and bake in a medium hot oven until custard is quite firm.

MRS. A. M. SERAN.

Raisin Pie (Special)

2 egg yolks beaten, 1 cup sugar, 1-2 cup chopped walnut meats, 1 tsp. vinegar, 1-2 tsp. each cinnamon and cloves, 1-2 cup raisins (washed). 2 egg whites beaten stiff and folded in last. Bake with bottom crust only, (delicious)

MRS. C. L. KIRKPATRICK.

Raisin Pie

3 eggs, 2 cups sugar, 2 tbsps. flour, but size of a walnut, 1-2 cup vinegar, small bit of nutmeg, 1 cup raisins and 1 cup water. Mix ingredients and cook in double boiler until thick. Pour in crust and cover with top crust. Bake in moderate oven.

MRS. C. C. GIBSON.

Raisin Pie

1 cup sugar, 1 cup sour cream, yolk of 2 eggs, 1 t.p. flour, 1 cup raisins, 1 tsp. vanilla. Pour in crust bake slowly making frosting of egg whites, spread on pie after baked. Brown slightly.

MRS. CHAS. H. DYMOND.

Raisin Pie

Grated rind and juice of 2 lemons, granted rind and juice of 1 orange, 1 cup brown sugar, 2 cups seeded raisins, 1 1-4 cups water, 1 scant cup walnut meats chopped, 3 tbsps. corn starch. Cook together all the ingredients except the corn starch, when it comes to a boil, thicken the mixture with the corn starch mixed with a little cold water. Bake between two crusts.

MRS. GEO. B. SHERRITT.

Date Pie

Stone a large cup of dates and cook until soft in sufficient water to cover them. Beat 2 eggs with 2 tbsps. of sugar, a small tsp. flour and a pinch of salt. Add a cup of rich milk and stir the mixture into the dates. Cook in a double boiler until thick, stirring constantly. Flavor with lemon, cool and then turn into a baked pastry shell. Cover with meringue made of whites of 2 eggs and 2 tbsps. sugar. Brown.

MRS. O. F. LEWIS.

Egg Custard

3 eggs, 2 cups sweet milk, 6 tbsps. sugar, nutmeg. Mix eggs with sugar, scald milk (do not let boil) pour over eggs and sugar. Stir. Pour into pie crust made in the usual way. Sprinkle with nutmeg. Bake in hot oven (not too hot) for 15 minutes, then turn down low until done, or about 20 minutes more.

MRS. A. S. WELLS.

Butterscotch Pie

1 cup brown sugar, 1-3 cup flour, yolks of 3 eggs, 2 cups sweet milk, 1 tbsp. butter, 1 tsp. vanilla. Scald milk, beat sugar and flour into egg yolks, pour into hot milk and cook in double boiler until thick. Cool and add vanilla, pour into baked crust and cover with meringue made with stiffly beaten whites of eggs and 4 tbs. sugar.

MRS. W. LUPER,
Phoenix, Ariz.

Butterscotch Pie

1 cup brown sugar, 1 cup white sugar, 4 tbsps. butter; Cook until creamy, stirring constantly. Mix yolks of 4 eggs with 2 1-2 cups of milk, a pinch of salt. Stir into mixture. Add 4 tbsps. corn starch or flour (we prefer flour). Cook until thick. When cool add 2 tbsps. of vanilla and pecan meats make a delicious addition. This makes filling for 2 large pies.

MRS. W. S. MARTIN.

Butterscotch Pie

Bring to a brisk boil 1 heaping cup brown sugar, 1 tbsp. butter and 1-2 cup water. Add to the boiling mixture 1 cup milk and 2 tbsp. of flour mixed with a little of the milk. Next add 2 egg yolks slightly beaten. Flavor with vanilla. Fill previously baked shell and cover with meringue made from 2 egg whites. Brown in oven.

MRS. G. C. ROBERTSON.

Butterscotch Pie (With Meringue Topping)

1 baked pie shell, 3 eggs, separated, 1 1-2 cups dark brown sugar, 1-8 tsp. salt, 2 1-2 cups milk, 4 tbsp. flour, 2 tbs. butter, 2 tsp. vanilla extract, 3 egg whites, 2 tbsps. powdered sugar. Mix sugar, flour, and salt. Add beaten egg yolks and milk. Cook in double boiler, stirring until thickened. Then cook 10 minutes to thoroughly cook the starch. Add vanilla; pour into shell. Add powdered sugar to stiff egg whites. Spread on pie. Return to slow oven to brown meringue.

MRS. E. W. WHITNEY.

Old Fashioned Butterscotch Pie

2 eggs, beat whites separately, 1 cup milk, add to yolks. 1 heaping tbsp. flour mixed with 1 cup brown sugar, then added to egg and milk. Add lump of butter. Cook in double boiler. Crust—meringue.

MRS. P. J. MARTIN.

Butterscotch Pie

1 baked pie shell, 2 eggs separated, 1 1-2 cup milk 1 1-2 cups dark brown sugar, 1-8 tsp. salt, 1 1-2 tbsp. Swans-down cake flour, 2 tbsps. butter, 1 tsp. vanilla, 2 egg whites, 2 tbsp. powdered sugar. Mix sugar, flour and salt. Add beaten egg yolks and milk. Cook in double boiler. Stirring until thickened, then cook 10 minutes to thoroughly cook the flour. Add vanilla, pour into shell. Add powdered sugar to stiff egg whites, spread on pie, return to oven to brown meringue.

MRS. CHAS. H. DYMOND.

Transparent Pie

3 eggs, well beaten, 2 cups sugar, 1 cup sweet cream, 2 tbsps. flour, 1-2 cup butter. Vanilla to flavor. Add sugar to eggs and rub flour smooth in small amount of milk before adding all to eggs and sugar. Beat in the butter and add flavoring. Put in unbaked crust and bake slowly in moderate oven.

MRS. R. J. ROBERTS.

Orange Pie

3 egg yolks, grated rind and juice, 1 lemon, 1-4 cup sugar, 3 egg whites, grated rind and juice 1 orange, 6 tbsps. sugar, 1 tbsp. melted butter, 1 tbsp. extra orange juice. Mix well and place in prepared pastry lined pie plate, bake slowly as a custard pie. Prepare a meringue from the egg whites and 6 tbsps. sugar, adding the 1 tbsp. of orange juice just before beating up for the last time. Arrange on the pie and brown.

MRS. GEO. B. SHERRITT

Lemon Meringue Pie

1-2 c. flour, 1 1-4 c. sugar, 1 c. boiling water 1-3 c. milk, 3 egg yolks and 1 white beaten together, 1-2 tsp. butter, 2 lemons (1-4 cup juice), 1 baked pie shell, 4 tbsps. sugar, 1-4 tsp. salt, 2 egg whites beaten stiffly. Mix flour and sugar in top of double boiler, add boiling water stirring constantly, then add milk, cook mixture over hot water until thick and smooth stirring constantly. Add eggs gradually, add butter and lemon juice. Continue cooking until mixture drops in thick sheets from spoon. Cool. Pour in pie shell. Beat sugar and salt into stiffly beaten egg whites. Pour onto pie and bake slowly until brown.

MRS. O. C. CLAYTON.

Lemon Puff or Angel Lemon Pie

3 eggs, 1 cup of sugar, 1 lemon, 3 tbsps. boiling water, 1-2 tsp. Lemon Extract or vanilla. Separate eggs. Beat the yolks until thick and lemon colored. Gradually add 1-2 cup of the sugar. Add the grated rind and juice of the lemon. Mix thoroughly, slowly add the 3 tbsps. of boiling water. Cook in a double boiler until thick. Beat the egg whites until stiff. Gradually fold in the remaining 1-2 cup of sugar and the lemon extract. Fold the meringue into the custard. Pour into a baked pie shell. Brown in a cool oven (350 degrees F.) for 15 minutes.

MRS. E. W. WHITNEY.

Lemon Cream Pie

1 cup sugar, 2 tbsps. flour, 1 cup milk, yolks of 2 eggs, juice of one orange and 1-2 (or 1 if small) lemon. Stir together adding egg yolks last and cook in a double boiler until thick. Add lump of butter and pour into baked crust. Use the whites of eggs and two tbsps sugar for meringue.

MRS. J. M. RIPLEY.

Lemon Pie

1 cup sugar, 2 tbsps. flour, 2 egg yolks, 1 cup milk, 1 lemon juice and rind, butter size egg, pinch salt, fold beaten egg whites in this. Bake in pie shell.

MRS. CHAS. H. DYMOND.

Lemon Pie

Beat the yolks of 3 eggs thoroughly and to them add 2-3 cup of sugar and 1 tbsp. of flour. Into this beat slowly 1 tbsp. butter, 1 cup of cold water and juice of 1 lemon. Cook in a double boiler until thick. Make a good pastry and bake over inverted pan. When crust is cooled, fill and cover with a meringue made of the well beaten whites of the eggs to which has been added 2 tbsps. of sugar. Brown lightly in a quick oven.

MRS. R. J. ROBERTS.

Cream Pie

1 pint cream over 1 cup sugar, Stir in beaten whites of 3 eggs, flavor with vanilla, 1 tsp. Bake slowly until firm.

MRS. ELMER E. OGLE.

Pineapple Cream Pie

Make a good cream filling for pie and add to it a small can of crushed pineapple, top with meringue and brown in oven.

MRS. RAY PURCELL.

Cherry Cream Pie

To a good cream pie recipe add a can of cherries (these should be cooked till juice is low) a tbsp. of butter, and 2 tbsps. of sugar. Mix well and pour into baked pie crust. Top with meringue and brown in oven.

MRS. RAY PURCELL.

Fairy Banana Pie

Make 1 pie shell and while it is baking whip the whites of 4 eggs very stiff. Add 4 tbsps. sugar and whip again as stiff as possible. Then fold in 4 tbsps. sugar. Fold in 2 sliced bananas very carefully and pile in cooked pastry. Bake in moderate oven for 15 minutes.

MRS. H. H. GRINER.

Banana Cream Pie

1 cup sugar, 1 cup milk, 1-3 cup flour, 3 egg yolks, pinch of salt, 1 tbsp. butter, vanilla. Cook in double boiler until thick, add butter and vanilla, after taking from stove. Let cool. Slice in 2 large bananas. Pour in baked pie crust. Beat egg whites, add sugar, put on top of pie and brown in slow oven.

MRS. O. C. CLAYTON.

Rhubarb Pie

2 cups rhubarb, 1 cup sugar, 1 egg, 2 tbsps. flour. Skin and cut rhubarb into half inch pieces. Mix sugar, flour and egg, add to rhubarb and bake between two pie crusts.

MRS. H. E. HUTCHESON.

Lemon Cake Pie

1 tsp. shortening, 1-4 tsp. salt, 1 cup sugar, 2 eggs, 2 tsps. flour, 1-4 cup milk, juice of 1 1-2 lemons. Cream shortening, salt and sugar together. Add yolks of eggs, flour, milk and lemon. Lastly fold in the whites of eggs beaten until they hold their shape. Pour into unbaked plain pastry crust and bake in a hot oven for five minutes, then turn down heat. Bake until custard thickens in center, about 35 to 40 minutes.

MRS. A. A. WALKER.

Chess Cake or Pie

5 egg yolks, 1-2 cup sugar, 1-4 pt. cream, 4 tbsps. milk, 1-2 tsp. vanilla. Butter size of an egg, 1 tsp. flour. Stir flour into sugar. Beat eggs very light and add milk. Last stir in cream and melted butter. Bake in pie pan lined with crust.

MRS. TOY ROBINSON.

Chocolate Cake Pie

2 squares chocolate, five tbsps. hot water, 1 tsp. cinnamon, 3 eggs, 1 tbsp. butter, 1 cup sugar, 2 tbsps. flour, 1 1-2 cup milk, salt, pastry. Put grated chocolate in pan with boiling water. Stir, add cinnamon, egg yolks, beaten, and butter. Add sugar with flour and salt. Beat well. Add milk gradually. Then beaten egg whites. Pour into uncooked pastry shell. Bake in a moderate oven about 50 minutes.

MRS. A. A. WALKER.

Floradora Pie

Bake any plain cake recipe then cover with pineapple or lemon custard then top with whipped cream.

MRS. E. H. EVINS,
Wilburton, Okla.

Sweet Potato Pie

3 egg yolks, 1 tsp. sugar, 3-4 cup butter, 1 cup milk, 1 cup mashed sweet potatoes (Mashed fine). Cream butter and sugar together, add well beaten egg yolks and milk, then stir in mashed potatoes. Flavor with nutmeg and cinnamon to taste. Bake in one crust, when done, spread with the beaten whites of 3 eggs and 3 tbsps. sugar.

MOTHER JOHNSON,
Oklahoma City, Okla.

Zwieback Pie

1 box Zwieback ground, 1-2 cup sugar, 1-2 cup melted butter, 2 tsp. cinnamon. Take out 1 cup of mixture and line pie pan with rest. Cook until thick; 1-2 cup sugar, 1 tsp. flour, 1 cup milk. Put in the lined pie pan. Beat whites for meringue using no sugar. Use the cup of mixture on top of meringue and bake in slow oven 15 minutes. Let set 24 hours in refrigerator.

MRS. L. M. HERSMAN,
Wagoner, Okla.

Knockout Pie

Bring pint of milk to the scalding point. Beat 3 egg whites, 1 1-4 cups brown sugar, 2 tbsps. butter, 2 heaping tsps. flour, 1-2 tsp. vanilla. Put a small amount of the hot milk in the mixture, then all together and boil till thick as cream. Remove and add nuts. Pour into baked crust.

MRS. DON FRASER.

JELLIES, PRESERVES AND RELISHES

"Who Peppers The Highest is Sure to Please."

Cranberry Sauce

(That Never Fails).

One quart cranberries; one pint sugar; one pint water, pinch of soda. Place berries and water on fire, add soda. When cooked soft run thru colander, add sugar and boil briskly until thick or when tested two rows of bubbles drip from edge of spoon. Usually about 5 minutes.

MRS. W. S. MARTIN.

Never Fail Cranberry Jelly

4 cups berries, 2 cups boiling water. Boil 20 minutes, then strain, add 2 cups sugar and boil 5 minutes. Let set till cold.

MRS. IRVIN WILSON.

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Cranberry Jelly

1 quart cranberries, 1 scant cup water, 2 cups sugar. Cook the cranberries until tender, then rub thru wire strainer into a deep vessel, with a spoon and replace on stove and bring to boiling point. Add the two cups of sugar, stirring all the time, and bring again to boiling point, but do not boil. Take from stove and place in pan of cold water. Beat hard with a Dover egg beater till cold. Pour into a flat dish or pan which has been rinsed with cold water. Place in cool place to harden and when ready to serve cut into cubes with a knife. This jelly will often harden in a few minutes. The fault with many people in making this jelly is that they use too much water.

MRS. CHARLES L. ROGERS.

Orange Marmalade

6 oranges, 2 lemons, 1 grape fruit, 6 quarts cold water, 14 cups sugar. Wash fruit, dry and cut in sections with peel on. Slice sections thin and cover with cold water. Let it stand overnight. Bring slowly to a boil and cook rapidly till fruit is tender. Add sugar and cook rapidly until it gives the jelly test. Jelly test—Syrup drops off spoon in two separate drops at the same time.

MRS. HARRY D. SIMMONS.

Orange Marmalade

6 oranges, 6 cups sugar, 2 lemons, 3 quarts water. Cut oranges and lemons crosswise and remove the seed, add water and let stand in covered vessel 24 hours. Boil slowly 3 hours. Add sugar and cook until juice will test as for jelly.

MRS. ROY GRACE.

Strawberry Preserves

Put same amount of strawberries and sugar in preserving kettle. Set in a warm place for sugar to dissolve and kettle fill with juice. Bring to boiling point and boil hard 20 minutes. Use no water. Strawberries should remain whole and syrup clear and jellied.

MRS. A. A. WALKER.

Apple Marmalade

Use very little water, enough to prevent burning. Firm apples cut in eighths, boil, with 3-4 their weight in sugar. One lemon to each 1-2 gallon of apples. Boil until apples are mushy. Do not stir much as it breaks the grain.

MRS. E. H. EVINS,
Wilburton, Okla.

Sour Pickles

For each qt. jar, 1 tbsp. crushed rocksalt, 2 tbsps. sugar 1 tbsp. mixed spices, vinegar to cover. Wash and dry pickles, pack tight in jar, be sure vinegar covers the cucumbers and put on cold vinegar then seal.

MRS. CHAS. H. DYMOND

Mustard Pickles

2 qts. cucumbers cut in inches, not too large cucumbers. 1 qt. small button onions, 1 large cauliflower, 1 large bunch celery. Soak all in salt water, 24 hours or until they taste salty. Drain. Mix 1 cup flour, 6 tbsps. dry mustard, 1 tbsp. tumeric with enough cold vinegar to make a smooth paste, then add a cup of sugar and sufficient vinegar to make 2 qts. in all. Boil this mixture until it thickens and is smooth, stirring all the time, for it scorches easily. Add the vegetables and let stand until they are heated through.

MRS. C. H. DIXON.

Chilli Sauce (A favorite)

18 ripe tomatoes, 6 onions, 3 green peppers, 1 cup sugar, 2 1-2 cups vinegar, 2 tsps. salt, 1 tsp. each cinnamon, allspice, and nutmeg, one half tsp. cloves. Scald and peel the tomatoes and cook with the onions and pepper until tender, then add the sugar, vinegar and spices. Cook ten minutes longer.

SUE WALKER, Neosho, Mo.

Mince Meat of Green Tomatoes

1 peck green tomatoes chopped fine, drain and scald twice by covering with boiling water and allowing to get cold, 4 lbs. of white sugar, 2 tbsps. salt, 2 lbs., seeded raisins, 1 cup suet chopped fine. Cook together slowly until tender. Let cool, then add 1 cup vinegar, 2 tsps. each of cloves, cinnamon, allspice and nutmeg. Juice and grated rind of 2 lemons and 2 oranges. Put away in fruit jars. Bits of jelly and butter may be added when making the pie.

MRS. D. G. HART.

Apple Jelly

Cut unpeeled apples in small pieces, cook with small amount of water. Let drain slowly through jelly bag 3 or 4 times. Bring to boiling point. Then add as much cane sugar as juice. Boil not over 5 minutes and pour in glasses.

MRS. L. E. MINTON.

Pawhuska, Okla.

Note: Jelly made by above recipe won blue ribbon at Osage County Fair, 1925.

Grape Jelly

Select medium ripe grapes, cook with a little water. Drain slowly through jelly bag 3 or 4 times. Let set over night. Then drain again through bag being sure not to use any of the granulations formed on sides of pan as this is what causes gritty jelly. Bring to boiling point, then add as much cane sugar as juice. Boil not over 5 minutes. Pour in glasses.

MRS. L. E. MINTON.

Pawhuska, Okla.

Note: Jelly made by about recipe won blue ribbon at Osage County Fair, 1925.

CANDIES

mission in life is a sweet one I claim,
for the children's eyes brighten at hearing my name.

White Swan Divinity

3 cups white sugar, 1 cup white Karo, 1-2 cup water. Mix and cook until when dropped from a spoon threads are brittle, then pour this on to the stiffly beaten whites of three eggs. Beat until nearly hard and add 1 cup of nut meats, pour into pan and when nearly cold run into squares.

MRS. J. W. LUPER,
Phoenix, Ariz.

Divinity Candy

3 cups sugar, 1-2 cup Karo (white), 2-3 cup water, egg whites. Boil first three items until they form a medium hard ball when dropped in cold water. Add half to stiffly beaten egg white. Cook remainder of syrup until it forms a very hard ball or cracks against side of pan. Pour onto other mixture slowly, beat until hard then add vanilla and nuts.

MRS. O. C. CLAYTON

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rondant

ups sugar, 1 cup water, pinch of salt. Boil mixture to boil without stirring until a strand of mixture will "spin a hair" or a few drops in cold water will form a soft ball. Remove to a cool place, wrap in paper, and let stand until the bottom of the pan is nearly dry. Then beat the mixture until creamy. Spread on a board floured with powdered sugar and knead to any desired shape, keep in cool place. May be used in chocolate to make chocolate creams. This foundation may be used to form many varieties of candy by the use of nuts, cocoanut, fruits, colorings, etc.

MRS. RICHARD ELAM

Superfine Fudge

4 cups sugar (1-2 brown sugar), 1 1-2 cups evaporated milk, 1-4 lb. unsweetened chocolate, 1-8 of a pound of butter, 1 can marshmallows, 1 tbsp. vanilla. Melt chocolate and cream in the sugar. Add milk, stir it while cooking until the sugar dissolves and no longer. When nearly done test it in cold water. If it forms a ball that holds together it is done. Remove from fire and place over pan of cold water until cooled. Add butter and quartered marshmallows, then vanilla. Beat as long as possible.

MRS. CHAS. M. DYMOND.

Imperial Fudge.

Measure and combine 2 cupsful of granulated sugar and one cupful of thin cream or rich milk. Place over a low flame and stir until the sugar dissolves. Continue the cooking without stirring until the candy thermometer registers 238-o F., or until the mixture forms a soft ball when tested in cold water. Remove from the heat, place in a large bowl of cold water, and let stand undisturbed until the outside of the candy dish feels cool to the hand. Remove the pan from the water at this point and add one-eighth teaspoonful of salt, one-fourth teaspoonful of rose extract, two tablespoonfuls of butter, one cupful of blanched almonds chopped fine, and one-half cupful of marshmallows cut in halves. Beat the mixture well until thoroughly blended, creamy, and thick. Shape on a buttered plate, allow it to cool slightly, and cut into the desired squares.

EDITH V. HUFFER.

Marshmallow Fudge

2 cups sugar, 3 tbsps cocoa, 1 1-4 cups milk or 4 tbsp white Karo, 1 box marshmallows, vanilla, 1/2 cup butter, 2 cups nuts. Cook first four ingredients to a hard ball. Remove from stove and add half marshmallows, cut, vanilla and butter. Beat and when beginning to hard add rest of marshmallows and nuts. Pour on oiled platter and when nearly cold mark into squares.

MRS. O. C. CLAYTON.

Walter's Fudge

Two cups sugar, one cup milk, one lump butter, size of egg, three tablespoons cocoa, half teaspoon vanilla, 1/2 of salt. Mix sugar and milk and allow to get hot, then add butter. When mixture begins to boil add cocoa and salt. Continue to stir while cooking. Test by putting small portion in saucer and beating with spoon until it is thick. Add molasses in the winter time. Take off stove and beat until cooled somewhat and add vanilla. When candy begins to get stiff pour into buttered pan. Cocoanut or nut meats may be added if desired.

MRS. WALTER S. THORNTON.

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Peanut Butter Fudge

1 cup brown sugar, 1 cup granulated sugar, 1 spoon peanut butter, 1-2 cup milk, 1 cup marshmallows, 1-2 teaspoon vanilla, 1-2 teaspoon butter, pinch of salt. Add sugar, butter, milk and salt to soft ball stage. Cook marshmallows and peanut butter just before removing. Cut in squares, little, add flavoring. Beat until creamy. Cut in squares.

MRS. L. V. PORTERFIELD

Butter Scotch Candy

1 1-2 cups sugar, 1-4 cup molasses, 1-2 cup butter, 1-2 cup vinegar, 2 tbsps boiling water. Cook until it forms hard ball when dropped in cold water. Pour on butter platter. Nuts may be added if desired. When nearly mark in squares.

MRS. CHAS. T. HUTSON.

Penochie

2 cups light brown sugar, butter size of walnut, 1 cup rich milk, 1 tsp vanilla, 1 tbsp Karo syrup. Boil until hard when tested in cold water, remove from stove and set in pan of cold water until lukewarm, then beat until it begins to cream; add 1 cup of pecans and 1 tsp. vanilla. Pour on buttered plate and mark in squares.

MRS. C. GUY CUTLIP

Date Loaf

3 cups sugar, 1 tbsp. butter, 1 cup seeded and chopped dates, 1 cup milk, 1 cup candied cherries, 1 cup marshmallows, 1-4 tsp salt, 1 teaspoon vanilla. Cook sugar, milk, butter and salt to soft ball stage. Add dates and cook until mixture makes firm ball in cold water. Just before removing add marshmallows. Cool slightly, add vanilla, beat until creamy and add nuts.

MRS. L. V. PORTERFIELD.

Date Loaf Candy

2 cups sugar, 1 cup milk, ball of butter, 1 package of stoned dates, 1 cup chopped nuts. Boil sugar and milk until it forms a soft ball. Add butter and dates, beat until the dates are dissolved. Add the nuts. Beat until cool enough to handle. Put in a damp cloth and knead until stiff enough to mould into a loaf and let it remain in the cloth for a while. Remove cloth and slice.

MRS. BONDY HARMON

Date Loaf

2 cups white sugar, 1 cup milk, 1 pkg. dates, 1 tbsp butter, 1 cup nuts, 1 tsp. vanilla. Cook sugar and milk together until it forms soft ball when dropped in cold water, then add the butter and dates and beat, then the nuts and vanilla. Roll in a wet cloth and let stand for three or four hours. Slice in thin slices.

MRS. RAY PURCELL

Candy Date Loaf

2 1-2 cups sugar, 3-4 cup milk, 1 pkg. dates, 2 tbsps. butter, 2 cups nutmeats. Cook sugar and milk to soft ball stage, then add chopped dates. Stir until well melted. When soft ball stage is reached remove candy from fire, add nuts and butter and stir as long as possible. Pour on cold wet cloth. Roll from side to side. When cold cut in slices.

MRS. CHAS. T. HUTSON.

Cream Nut Bar

Caramelize one cup of white sugar. In another pan cook 2 cups sugar, 1-2 cup milk, 1-2 cup cream and 3 tbsps. Karo until it forms soft ball when tried in cold water, add to the caramel mixture and cook to soft ball stage. Remove from fire and add 1 cup of nuts and 1 tsp. of vanilla. Beat till thick. Roll in wet cloth and let stand for several hours. Slice in thin slices.

MRS. RAY PURCELL

Chocolate Pop Corn Balls

1 1-2 cups sugar, 2-3 cup water, 1-3 cup corn syrup, 1-3 cup molasses, 3 tbsps. butter, 3 sqs. chocolate (melted), 1 tsp. vanilla, 4 quarts popcorn salted a little. Combine sugar, water, corn syrup and cook slowly till dissolved, cover and cook three or four minutes, uncover and cook till brittle when dropped in cold water, add molasses and butter, cook and stir till brittle when dropped in water. Remove from fire and when bubbling ceases add chocolate and vanilla. Pour on warm popcorn and stir well. Mould into balls when cool enough to handle.

MRS. RICHARD ELAM.

Crystalized Grape Fruit Rind

1 grape fruit, 2 cups sugar, after scraping pulp from halves of grape fruit cut in narrow strips. Soak 24 hours. Boil through three waters. Pouring off water each time. After draining the third time, add sugar, place over slow fire and let cook slowly until almost dry. Stir frequently to prevent burning and to cause sugar to granulate. Lay strips of peel on paper and dry.

MRS. S. A. WILKINSON

Crystalized Grape Fruit Rind

Remove pulp. Cut rind into thin strips about two or three inches long. Cover with cold water, add pinch of salt and let stand over night or several hours. Drain, add water and let come to quick boil, repeat boiling three times. Drain thoroughly. To each medium size grape fruit add 1 3-4 cups sugar. Pinch of salt. Let boil till syrup is very thick, stirring frequently. When sugar becomes crystalized straighten rind out on platter. Let cool, add a few red hots while cooking for flavor and pretty color.

MRS. W. W. McDONOUGH

After Dinner Mints

2 cups sugar, 2-3 cups water, 1-2 tsp. essence of peppermint, 1-8 tsp. cream of tartar. Mix sugar and water and bring to a boil and add cream of tartar. Boil slowly without stirring until a soft ball forms when mixture is dropped in cold water. Add peppermint and stir until thick and creamy. Place pan in hot water and drop mixture from spoon on to oiled paper, being careful to make the mints round and not too thick. May be colored green or pink and flavored with wintergreen oil if desired.

MRS. C. GUY CUTLIP

Diamonds
Watches
Silverware

Drugs
Cigars
Drug Sundries

HUTCHESON'S

AFTER DINNER MINTS

White of one egg beaten stiff, 2 tsp. ice water, 5 drops oil of peppermint, (or wintergreen), about 1 pound of confectioner's sugar. Mix well, roll on bread board and cut as desired.

MRS. C. B. BOYLAN

Bologna Candy

1 cup brown sugar, 1 cup white sugar, 1 cup milk. Boil to soft ball. Stir in 1 cup dates, 1 cup nuts and boil till blended. Beat well and put in a damp towel, rolling till size to cut. Slice in thin slices when cold.

MRS. DON FRASER.

"Christmas Holiday Dainties"

4 level tablespoonfuls Knox Sparkling Gelatine, 1 1-2 cups boiling water, 4 cups granulated sugar, 1 cup cold water. Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one teaspoonful extract of cinnamon. To the other part, add one-half teaspoonful extract of cloves. Or if you prefer you may add mint instead of cloves. Pour into shallow tins that have been dipped in cold water. Let stand over night; turn; cut into squares, roll in fine granulated or powdered sugar; let stand to crystalize. Any coloring desired may be added. I use red with one and green with the other.

MRS. T. GRADY NANNEY.

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Candy Apples

Buy the very small size gum drops which are made pastel colors. Put a gum drop on the end of a toothpick and stick into an apple. Repeat with all the colors until the apple is completely covered, serve on small plate during the progress of a bridge party instead of the usual plate of small candies. Two apples are used on opposite corners of the table.

MRS. R. V. PETERSON

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BEVERAGES

"Drink to me only with thine eyes" Simple Rules for Making Coffee

Use 1 part coffee to eight parts water—1 cup dry coffee to 8 cups water. For coffee made in pot. Put in coffee, pour on boiling water and let boil 3 minutes, then add 1 tbsp. cold water and remove from fire. For percolator pot, use 1 tbsp. coffee for each cup water. Let coffee percolate 4 minutes.

Hot Tea

Use 1 tsp. tea for each cup boiling water. Never use a metal pot for making tea. Scald pot before putting tea in, then put in tea and pour 1 cup boiling water for each tsp. of tea used. Let stand 3 minutes before pouring to steep.

Cocoa

4 tbsp. Baker's breakfast cocoa, 4 tbsps. sugar, a few grains of salt, 1 cup boiling water, 3 cups milk. Scald milk in double boiler. Mix cocoa, sugar and salt and add boiling water gradually. Bring to boiling point and let boil three minutes. Pour into scalded milk and beat with egg beater to prevent scum forming.

Beef Tea

1 lb. lean beef cut in small pieces. Put into glass jar without any water, cover tightly and set in pot of cold water. Place on stove and cook for three or four hours until juice is drawn out of beef. Season to taste and skim when cold. Serve hot.

Jelly and Ice for Fever Patients

Break ice into small pieces and mix with same quantity lemon or currant jelly. This is very refreshing.

MRS. P. J. MARTIN.

Punch

6 oranges, 6 lemons, 1 quart pineapple juice, sugar to taste, dilute with water. Add green coloring. Just before serving add a bottle of carbonated water.

MRS. R. V. PETERSON

Punch

Boil 2 cups sugar and 1 cup water for 10 minutes, and 1 cup strong tea, 1 pint cherries. 1 pint strawberry juice, juice 5 lemons, juice 5 oranges, juice from 1 large can grated pineapple, 1 1-2 gallons water. Will serve 50 or 60 people.

MRS. LEE STURGEON.

Ice Tea Punch

4 cups tea, 1 cup each, orange juice, grapefruit juice, lemon juice, sugar, 1 bottle ginger ale. Add sugar to the tea while still hot, allow to cool before adding fruit juices. Add ginger ale and ice just before serving.

MRS. E. W. WHITNEY.

Hot Tea Punch

1 pt. strong tea infusion, 1-2 cup pineapple juice, 1-2 cup orange juice, 1-4 cup lemon juice, 1 pt. water, 1 lb. sugar. Make a sugar syrup with water and sugar, then add hot tea and fruit juices, and dilute to desired strength and sweetness with hot water. Serve hot with cream or lemon or orange slice.

MRS. THOS. J. HORSLEY.

Grape Fruit Punch

Remove pulp from two large grape fruit, and add 1 can crushed pineapple, 1 cup sugar and 1 cup water. Let stand several hours and strain. Add enough water to make 1 quart, and if not sweet enough add more sugar syrup. Just before serving add 1 pt. carbonated water and 1-2 lb. white grapes seeded.

MRS. A. A. WALKER.

Cherry Punch

Mix together 2 cups cherry juice, 1-2 cup pineapple juice, juice of 2 oranges and 3 lemons, add 1 cup sugar, add 2 cups tea infusion and 1 qt. gingerale. Then stir in 1-2 cup cherries, cut in halves and 1 banana sliced. Serve in glasses with crushed ice.

Rose Punch

Rose punch is a delicious beverage. Pour a quart of boiling water over 2 cups of sugar and boil 5 minutes. Cool and add 1 cup strained honey, 1 1-2 cups lemon juice and 5 1-2 cups orange juice and 1 tbsp. rose water. Serve with cracked ice and a few rose petals floating in glass.

MRS. RICHARD ELAM.